

# Scottish Heavy Homebrew Challenge

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **12**
- SRM **15**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.53 kg (71.9%)	81 %	6
Grain	heritage	0.49 kg (13.9%)	75 %	180
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.1%)	82 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (7.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	21 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	5 g	Boil	60 min