

Scottish Light 60 #1 - Browar na Wyżynie #1

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **14.2**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1.8 kg (56.3%)	80 %	6
Grain	monachijski typ II Viking Malt	0.3 kg (9.4%)	78 %	22
Grain	cookie (bursztynowy) Viking Malt	0.3 kg (9.4%)	72 %	60
Grain	caramel aromatic - Viking Malt	0.3 kg (9.4%)	75 %	180
Grain	karmelowy 150 - Viking Malt	0.15 kg (4.7%)	75 %	150
Grain	karmelowy 300 - Viking Malt	0.15 kg (4.7%)	70 %	300
Grain	pszeniczny karmelowy Viking Malt	0.1 kg (3.1%)	70 %	100
Grain	dekstrynowy - Viking Malt	0.1 kg (3.1%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding (UK) - granulata	20 g	60 min	5.27 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min
Water Agent	chlorek wapnia	4 g	Mash	70 min
Water Agent	kwask mlekowy	5 g	Mash	70 min

Notes

- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual
161.0 20.0 6.0 87.8 46.0 277.9 253.2 126.6

SO42-/Cl- ratio: 0.5 Very Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=C91V3FX>
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