

# Skottish ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **10.8**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Simpsons - Golden Promise      | 4.11 kg (77.6%) | 81 %  | 4   |
| Grain | crystal 150                    | 0.74 kg (13.9%) | --- % | --- |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (5.7%)   | 70 %  | 128 |
| Grain | Briess - Chocolate Malt        | 0.15 kg (2.8%)  | 60 %  | 690 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 37.5 g | 60 min | 5.1 %      |

## Yeasts

| Name            | Type | Form | Amount  | Laboratory |
|-----------------|------|------|---------|------------|
| Fermentis US-05 | Ale  | Dry  | 14.38 g | Fermentis  |