

## Strong Scotch Ale

- Gravity **22.5 BLG**
- ABV ---
- IBU **20**
- SRM **17.6**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (64.3%)	79 %	6
Grain	Strzegom Pilzneński	1.8 kg (21.1%)	80 %	4
Grain	Briess - Carapils Malt	0.7 kg (8.2%)	74 %	3
Grain	Briess - Caracrytal Wheat Malt	0.1 kg (1.2%)	78 %	108
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Sugar	trzcinyowy	0.35 kg (4.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	10 ml	Wyeast Labs