

# Szkocka - Scottish Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **19.2**
- Style **Scottish Light 60/-**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise      | 2.8 kg (77.8%) | 81 %  | 4   |
| Grain | Caramel/Crystal Malt - 120L    | 0.5 kg (13.9%) | 72 %  | 236 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.6%)  | 70 %  | 128 |
| Grain | Briess - Chocolate Malt        | 0.1 kg (2.8%)  | 60 %  | 690 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |

## Yeasts

| Name                           | Type | Form   | Amount  | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 1000 ml | White Labs |

## Extras

| Type  | Name               | Amount | Use for   | Time     |
|-------|--------------------|--------|-----------|----------|
| Other | Płatki whisky      | 25 g   | Secondary | 7 day(s) |
| Other | Płatki kasztanowca | 15 g   | Secondary | 7 day(s) |