

# Szkockie Ale

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **7.9**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (66.7%)	81 %	6
Grain	Caramel/Crystal Malt - 30L	0.5 kg (11.1%)	75 %	59
Grain	Biscuit Malt	0.5 kg (11.1%)	79 %	45
Grain	Carared	0.5 kg (11.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11 g	Fermentis