

# Szkod

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **43**
- SRM **7.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (34.5%)	81 %	4
Grain	Casle Malting Whisky Nature	1 kg (11.5%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (11.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (11.5%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11.5%)	79 %	22
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	30 min	11.2 %
Boil	Hallertau	50 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	10 ml	Fermentum Mobile