

# Szkos

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **24**
- SRM **20.4**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **79.6C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	5 kg (71%)	79 %	6
Grain	Słód Golden Ale	1 kg (14.2%)	80 %	12
Grain	Słód Carahell	0.5 kg (7.1%)	--- %	25
Grain	Słód karmelowy 50 EBC	0.25 kg (3.6%)	75 %	50
Grain	Słód Special B	0.25 kg (3.6%)	--- %	350
Grain	Jęczmień prażony	0.04 kg (0.6%)	--- %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.1 %
Boil	Fuggles	10 g	60 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	1 ml	White Labs