

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 |