

## #2 Scottish Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **14.3**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (76.4%)	81 %	4
Grain	Crystal	0.7 kg (15.3%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.25 kg (5.5%)	70 %	128
Grain	Briess - Chocolate Malt	0.13 kg (2.8%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	37 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Wysładzenie 17l 80C  
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