

#40 Disco Ulysses (Szkockie 70)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **12.6**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.3 kg (86.8%) | 81 % | 6 |
| Grain | Crystal | 0.3 kg (11.3%) | 80 % | 160 |
| Grain | Red Crystal | 0.05 kg (1.9%) | 80 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 10 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 30 ml | Fermentum Mobile |