

#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 krata	Ale	Liquid	30 ml	Fermentum Mobile