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- Gravity **24.2 BLG**
  - ABV **11.2 %**
  - IBU **28**
  - SRM **20.2**
  - Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Special B Malt	0.2 kg (3.6%)	65.2 %	315
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Strzegom Czekoladowy 400	0.2 kg (3.6%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %