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- Gravity **26.2 BLG**
 - ABV **12.3 %**
 - IBU ---
 - SRM **23.8**
 - Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Słód Wędzony CM | 2 kg (19%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (19%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (19%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 3 kg (28.6%) | 80 % | 5 |
| Grain | Special B Malt | 0.5 kg (4.8%) | 65.2 % | 315 |
| Grain | Special W | 0.5 kg (4.8%) | 65.2 % | 280 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.8%) | 75 % | 30 |