

Scottish Heavy

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **39**
- SRM **16.9**
- Style **Scottish Heavy 70/-**

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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **38.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8.67 kg (89.2%)	80 %	7
Grain	Caramel/Crystal Malt 160	0.8 kg (8.2%)	73.5 %	160
Grain	Jęczmień palony	0.05 kg (0.5%)	55 %	985
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (2.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %
Aroma (end of boil)	Golding	50 g	30 min	5 %
Aroma (end of boil)	Saaz (USA)	35 g	30 min	3.75 %
Aroma (end of boil)	Fuggles	40 g	20 min	4.5 %