

# Scottich Ale

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **19**
- SRM **12.8**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC  |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp                     | 3 kg (78.9%)   | 83 %  | 6    |
| Grain | Monachijski typ I 16<br>EBC Weyermann | 0.5 kg (13.2%) | 80 %  | 20   |
| Grain | Simpsons - Crystal<br>Dark            | 0.2 kg (5.3%)  | 74 %  | 158  |
| Grain | Carafa III                            | 0.1 kg (2.6%)  | 70 %  | 1200 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Admiral            | 10 g   | 60 min | 14.3 %     |
| Boil    | East Kent Goldings | 25 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Dry  | 11 g   | ---        |