

Scottich Strong Ale

- Gravity **21.8 BLG**
- ABV ---
- IBU **23**
- SRM **26.6**
- 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 **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Castle Pale Ale | 4 kg (53.3%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 2 kg (26.7%) | 79 % | 16 |
| Grain | Casle Malting Whisky Nature | 1 kg (13.3%) | 85 % | 4 |
| Grain | Carahell | 0.3 kg (4%) | 77 % | 26 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.7%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Chinook | 5 g | 60 min | 12.8 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| BREWGO ALE | Ale | Dry | 22 g | brewgo |