

# Scottish Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **16.1**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (77.8%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (13.9%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (5.6%)	70 %	128
Grain	Briess - Chocolate Malt	0.1 kg (2.8%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Notes

- Schłodzono do 27°C -> piwnica do uzyskania 16°C  
*Feb 11, 2022, 5:06 PM*