

## Scottish Light

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **8.4**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.33 kg (84.7%)	80 %	6
Grain	Caramunich® typ I	0.06 kg (3.8%)	73 %	80
Grain	Fawcett - Dark Crystal	0.06 kg (3.8%)	71 %	300
Grain	Abbey Malt Weyermann	0.06 kg (3.8%)	75 %	45
Grain	Žytni Crisp	0.06 kg (3.8%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	12 g	60 min	5 %