

Szkocki Ale

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **12.3**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (65.2%) | 80 % | 7 |
| Grain | Pilznieński | 1 kg (21.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (6.5%) | 78 % | 4 |
| Grain | Weyermann - Carawheat | 0.05 kg (1.1%) | 77 % | 97 |
| Grain | Jęczmień palony | 0.05 kg (1.1%) | 55 % | 985 |
| Sugar | Cane (Beet) Sugar | 0.2 kg (4.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|---------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 110 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1000 ml | Fermentum Mobile |