

Szkockie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **15.6**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp | 2.1 kg (86.8%) | 83 % | 6 |
| Grain | Bestmalz Red X | 0.13 kg (5.4%) | 79 % | 70 |
| Grain | Strzegom Karmel 300 | 0.13 kg (5.4%) | 70 % | 299 |
| Grain | Weyermann - Chocolate Rye | 0.06 kg (2.5%) | 20 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 12 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 100 ml | Fermentum Mobile |