

# Szkos

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **24**
- SRM **20.4**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **79.6C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Słód Pale Ale         | 5 kg (71%)     | 79 %  | 6   |
| Grain | Słód Golden Ale       | 1 kg (14.2%)   | 80 %  | 12  |
| Grain | Słód Carahell         | 0.5 kg (7.1%)  | --- % | 25  |
| Grain | Słód karmelowy 50 EBC | 0.25 kg (3.6%) | 75 %  | 50  |
| Grain | Słód Special B        | 0.25 kg (3.6%) | --- % | 350 |
| Grain | Jęczmień prażony      | 0.04 kg (0.6%) | --- % | 900 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 6.1 %      |
| Boil    | Fuggles    | 10 g   | 60 min | 4.4 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Slant | 1 ml   | White Labs |