

## Szkot w piwnicy

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **13.9**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	5 kg (78.1%)	80 %	35
Grain	Viking Pale Ale malt	1 kg (15.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile