

szkot

- Gravity **10.7 BLG**
- ABV ---
- IBU **28**
- SRM **12.2**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **80 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75.6C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (35.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (49.3%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.15 kg (4.1%) | 75 % | 59 |
| Grain | Casle Malting Whisky Nature | 0.35 kg (9.6%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 35 g | 60 min | 6 % |
| Boil | Bramling | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------|
| Danstar - Nottingham | Ale | Slant | 1000 ml | Danstar |