

# The Road to the Isles

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- Gravity **29.3 BLG**
- ABV ---
- IBU **40**
- SRM **23.8**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg (74.1%)	79 %	10
Grain	Castle Malting Whisky Nature	0.25 kg (2.3%)	85 %	4
Grain	Biscuit Malt	0.5 kg (4.6%)	79 %	45
Grain	Carafa II	0.1 kg (0.9%)	70 %	812
Grain	Rye Malt	0.25 kg (2.3%)	63 %	10
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (15.7%)	90 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	60 g	60 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe macerowane w whisky	20 g	Secondary	14 day(s)
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