

# Bald'n'Blonde Scottish Light

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM **8.2**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.4 kg (8.9%)	81 %	6
Grain	Fawcett - Maris Otter	4 kg (88.9%)	81 %	6
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Secondary	10 day(s)