

## Strong Scotch Ale

- Gravity **22.5 BLG**
- ABV ---
- IBU **20**
- SRM **17.6**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale              | 5.5 kg (64.3%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński            | 1.8 kg (21.1%) | 80 %  | 4   |
| Grain | Briess - Carapils Malt         | 0.7 kg (8.2%)  | 74 %  | 3   |
| Grain | Briess - Caracrysal Wheat Malt | 0.1 kg (1.2%)  | 78 %  | 108 |
| Grain | Jęczmień palony                | 0.1 kg (1.2%)  | 55 %  | 985 |
| Sugar | trzcinyowy                     | 0.35 kg (4.1%) | --- % | --- |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 20 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 4.5 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - Scottish Ale | Ale  | Liquid | 10 ml  | Wyeast Labs |