

# Cieżki Szkot

- Gravity **18.6 BLG**
- ABV ---
- IBU **30**
- SRM **15.1**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **12 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type           | Name                   | Amount         | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Grain          | Strzegom Pale Ale      | 5 kg (64.9%)   | 79 %  | 6   |
| Liquid Extract | Jasny                  | 1.7 kg (22.1%) | --- % | --- |
| Grain          | Barley, Flaked         | 0.4 kg (5.2%)  | 70 %  | 4   |
| Grain          | Briess - Carapils Malt | 0.3 kg (3.9%)  | 74 %  | 3   |
| Grain          | Melanoiden Malt        | 0.2 kg (2.6%)  | 80 %  | 39  |
| Grain          | Jęczmień palony        | 0.1 kg (1.3%)  | 55 %  | 985 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Hallertau Blanc | 30 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin          | 20 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Slant | 400 ml | Fermentum Mobile |