

Scottish 60 Shilling #2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **8.8**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (94.4%) | 80 % | 5 |
| Grain | Fawcett - Red Crystal | 0.1 kg (5.6%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 8 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 200 ml | Fermentum Mobile |

Notes

- Ważne! Karmelizacja - przy wysładzaniu odebrać pierwsze 2-3l i gotować, aż objętość spadnie o połowę. Wysładzać do ~3/4 obj. lub 3 Blg, resztę uzupełnić wodą z baniaka.
Chmiel - cokolwiek na ~15 IBU
Nagazowanie niskie 1,3-1,6
May 18, 2020, 10:43 AM