

Scottish Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **28**
- SRM **8.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (35.6%) | 80 % | 4 |
| Grain | Monachijski | 1.8 kg (49.3%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (4.1%) | 75 % | 30 |
| Grain | Casle Malting Whisky Nature | 0.35 kg (9.6%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 35 g | 60 min | 6 % |
| Boil | Bramling | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- po uzyskaniu negatywnej próby jodowej dorzucamy jęczmień palony
Apr 13, 2019, 10:57 AM