

# Scottish Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **16.2**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (76.4%)	81 %	4
Grain	Caramel/Crystal Malt - 120L	0.7 kg (15.3%)	72 %	150
Grain	Brown Malt (British Chocolate)	0.25 kg (5.5%)	70 %	128
Grain	Chocolate Malt (UK)	0.13 kg (2.8%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	37 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's