

Scottish Light 60 Homebrew Challenge

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **12**
- SRM **13.8**
- Style **Scottish Light 60/-**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.67 kg (84.2%) | 81 % | 6 |
| Grain | Simpsons - Crystal T50 | 0.25 kg (7.9%) | 74 % | 130 |
| Grain | Strzegom Czekoladowy jasny | 0.19 kg (6%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.06 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 0.32 g | --- |