

Scottish Terrier

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **20.1**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **65 C**, Time **150 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **150 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (27.6%)	79 %	22
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	30 g	30 min	7 %
Whirlpool	Chinook	10 g	---	13 %
Dry Hop	Chinook	20 g	14 day(s)	13 %

Yeasts

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