

Szkockie Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **12.4**
- Style **Scottish Heavy 70/-**

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 **6.75 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4 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	3 kg (81.1%)	80 %	5
Grain	Strzegom Bursztynowy cookie	0.2 kg (5.4%)	70 %	49
Grain	Caramunich® typ I	0.4 kg (10.8%)	73 %	80
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis