

# szkotisz ejl

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **11.4**
- Style **Scottish Heavy 70/-**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.7 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	1.4 kg (72.5%)	80 %	4
Grain	Strzegom Bursztynowy	0.2 kg (10.4%)	70 %	49
Grain	Caramunich® typ I	0.2 kg (10.4%)	73 %	80
Grain	red ale viking malt	0.1 kg (5.2%)	75 %	70
Grain	Jęczmień palony	0.03 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	4 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	100 ml	---