

szakot

- Gravity **10.7 BLG**
- ABV ---
- IBU **28**
- SRM **12.2**
- Style **Scottish Heavy 70/-**

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 **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **80 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75.6C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (35.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1.8 kg (49.3%)	79 %	16
Grain	Karmelowy Czerwony	0.15 kg (4.1%)	75 %	59
Grain	Casle Malting Whisky Nature	0.35 kg (9.6%)	85 %	4
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	35 g	60 min	6 %
Boil	Bramling	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar