

80 Shilling

- Gravity **11 BLG**
- ABV ---
- IBU **19**
- SRM **14.5**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (79.6%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 20L | 0.205 kg (6.3%) | 75 % | 39 |
| Grain | Caramel/Crystal Malt - 80L | 0.205 kg (6.3%) | 74 % | 158 |
| Grain | Caramel/Crystal Malt - 120L | 0.155 kg (4.7%) | 72 % | 236 |
| Grain | Munich Malt | 0.1 kg (3.1%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1000 ml | Fermentum Mobile |