Scotish

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.5**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg *(55.4%)*	80 %	5
Grain	Cara-Pils/Dextrine	0.25 kg *(7.7%)*	72 %	4
Grain	Strzegom Wiedeński	1 kg *(30.8%)*	79 %	10
Grain	Briess - Carabrown Malt	0.2 kg *(6.2%)*	79 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.3 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.3 %

Yeasts

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