80 shilling

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg *(83.3%)*	80 %	6
Grain	Caraamber	0.2 kg *(5.6%)*	75 %	70
Grain	Caramunich II Best	0.2 kg *(5.6%)*	73 %	120
Grain	Rauch Malz Best	0.1 kg *(2.8%)*	77 %	6
Grain	Röstmalz Best	0.1 kg *(2.8%)*	--- %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	60 min	9.2 %
Boil	East Kent Goldings	10 g	15 min	5 %
Boil	Fuggles	10 g	15 min	2.4 %
Boil	Calista	10 g	15 min	3.9 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Rauchmalz 0,2
  Röstmalz 0,2
  Caraamber 0,2
  goryczka ok
  5.02.2022
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