

## Scottish Export 80

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **13.1**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.7 kg (96.9%) | 82 %  | 4   |
| Grain | Jęczmień palony     | 0.15 kg (3.1%) | 55 %  | 985 |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Iunga   | 15 g   | 60 min | 11 %       |
| Whirlpool | Fuggles | 15 g   | 60 min | 4.5 %      |

### Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 150 ml | Fermentum Mobile |