

## 80 shilling III

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **18.1**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **57 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **5 min** at **57C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (75%)	80 %	6
Grain	Caraamber	0.3 kg (7.5%)	75 %	70
Grain	Caramunich II Best	0.3 kg (7.5%)	73 %	120
Grain	Special W	0.2 kg (5%)	--- %	300
Grain	Röstmalz Best	0.1 kg (2.5%)	--- %	1100
Grain	Peated	0.1 kg (2.5%)	--- %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	20 g	60 min	5.7 %
Boil	East Kent Goldings	10 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.7 %

### Yeasts

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