

## 80 shilling III

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **13.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **57 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (84.5%)	80 %	6
Grain	Caraamber	0.2 kg (5.6%)	75 %	70
Grain	Caramunich II Best	0.2 kg (5.6%)	73 %	120
Grain	Peated	0.05 kg (1.4%)	--- %	5
Grain	Chocolate Best	0.1 kg (2.8%)	75 %	900

### Hops

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

### Yeasts

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