

## Scottish Export 80

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	strzegom cookie	0.5 kg (8.3%)	70 %	70
Grain	Carafa III	0.1 kg (1.7%)	70 %	1034
Grain	Barley, Torrefied	0.4 kg (6.7%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	65 g	50 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	200 ml	Fermentum Mobile