

14C. Scottish Export

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **12.9**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **71C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.41 kg (86.5%)	80 %	5
Grain	Karmelowy Czerwony	0.27 kg (6.9%)	75 %	59
Grain	cookie	0.17 kg (4.3%)	72 %	50
Grain	Jęczmień palony	0.09 kg (2.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30.1 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	100.34 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	3.01 g	Mash	60 min