

80 shilling

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **14.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|------|
| Grain | Pale Ale Best | 3 kg (83.3%) | 80 % | 6 |
| Grain | Caraamber | 0.2 kg (5.6%) | 75 % | 70 |
| Grain | Caramunich II Best | 0.2 kg (5.6%) | 73 % | 120 |
| Grain | Rauch Malz Best | 0.1 kg (2.8%) | 77 % | 6 |
| Grain | Röstmalz Best | 0.1 kg (2.8%) | --- % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Northern Brewer | 10 g | 60 min | 9.2 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5 % |
| Boil | Fuggles | 10 g | 15 min | 2.4 % |
| Boil | Calista | 10 g | 15 min | 3.9 % |

Yeasts

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

Notes

- Rauchmalz 0,2
Röstmalz 0,2
Caraamber 0,2
goryczka ok
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