

80 shilling II

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Pale Ale Best | 3.3 kg (82.5%) | 80 % | 6 |
| Grain | Caraamber | 0.2 kg (5%) | 75 % | 70 |
| Grain | Caramunich II Best | 0.2 kg (5%) | 73 % | 120 |
| Grain | Peated | 0.2 kg (5%) | --- % | 5 |
| Grain | Carafa II Best | 0.1 kg (2.5%) | 65 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | Marynka | 15 g | 60 min | 9.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.7 % |

Yeasts

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