

82. 80shilling

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **10.7**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.4 kg (59.3%) | 80 % | 5 |
| Grain | Golden Ale Viking | 1 kg (24.7%) | 80 % | 5 |
| Grain | Żytni | 0.3 kg (7.4%) | 85 % | 8 |
| Grain | Caramel Sweet | 0.3 kg (7.4%) | 80 % | 75 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|---------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Liquid | 1500 ml | White Labs |

Notes

- 21.03.19r

Planowo ma trafić na cichą kawa oraz druga wersja z płatkami dębowymi macerowanymi w laphroaigu.

Zacieranie 69-65, spadkowo. Potem 72-76.

21.03 - Warzenie, 12l, 15 brix.

22.03 - Napowietrzenie z rana, 12-14 stopni, dodane drożdże. Wieczorem fermentuje.

23.03 - 14 stopni, blow off bo wychodziło, przez noc zwiększona temp. bo coś cichło

24.03 - Podwyższenie do 16, regularna fermentacja.

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