

Loch Lo mont

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **13.6**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (60.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.7%) | 85 % | 11 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (9.7%) | 80 % | 5 |
| Grain | Viking melanoidynowy | 0.5 kg (9.7%) | 75 % | 60 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.9%) | 75 % | 50 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 % | 900 |
| Grain | Caramel/Crystal Malt - 30L | 0.2 kg (3.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |