

Scottish Export 80/- 12°Blg (Homebrewing.pl)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **7.3**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Viking Malt)	2.7 kg (91.1%)	80 %	5
Grain	Słów Bursztynowy (Viking Malt)	0.25 kg (8.4%)	70 %	49
Grain	Jęczmień prażony (Vking Malt)	0.015 kg (0.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale