

# Szkockie export

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (5.6%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (2.8%)	78 %	100
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile