

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