

Jock Scott v3

- Gravity **23.1 BLG**
- ABV ---
- IBU **31**
- SRM **24**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.3 kg (97.9%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.09 kg (2.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Northdown | 15 g | 60 min | 8.2 % |
| Aroma (end of boil) | Norhdown | 24 g | 10 min | 8.2 % |