

Scottish Export

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **16.5**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (64.3%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.5 kg (8%) | 70 % | 4 |
| Grain | Viking Malt Wędzony Torfem | 1 kg (16.1%) | 80 % | 10 |
| Grain | Pszeniczny | 0.2 kg (3.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.4%) | 70 % | 150 |
| Grain | Strzegom Barwiący | 0.12 kg (1.9%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Boil | Challenger | 25 g | 3 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Safale |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- burzliwa 9 dni 16 oC
cicha 9 dni 17 oC
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