

## 80 Shilling

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- Gravity **11 BLG**
- ABV ---
- IBU **19**
- SRM **14.5**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (79.6%)	85 %	7
Grain	Caramel/Crystal Malt - 20L	0.205 kg (6.3%)	75 %	39
Grain	Caramel/Crystal Malt - 80L	0.205 kg (6.3%)	74 %	158
Grain	Caramel/Crystal Malt - 120L	0.155 kg (4.7%)	72 %	236
Grain	Munich Malt	0.1 kg (3.1%)	80 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	30 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1000 ml	Fermentum Mobile