

## extract scottish export - single hop

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **15.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt pale ale	2.6 kg (72.2%)	--- %	16
Liquid Extract	ekstrakt amber	1 kg (27.8%)	--- %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
real scotland ale	Ale	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Spice	melasa	200 g	Boil	60 min