

## Jock Scott v3

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- 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 %