

Loch Lo mont

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **13.6**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (60.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	11
Grain	Słód Wędzony Steinbach	0.5 kg (9.7%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (9.7%)	75 %	60
Grain	Karmelowy Czerwony	0.25 kg (4.9%)	75 %	50
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	900
Grain	Caramel/Crystal Malt - 30L	0.2 kg (3.9%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.5 %
Boil	East Kent Goldings	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis