

## Scottish Export

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **11.9**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter    | 2.34 kg (89.7%) | 81 %  | 6   |
| Grain | Fawcett - Crystal         | 0.09 kg (3.4%)  | 70 %  | 160 |
| Grain | Fawcett - Dark Crystal    | 0.09 kg (3.4%)  | 71 %  | 300 |
| Grain | Castlemalting Monachijski | 0.09 kg (3.4%)  | 80 %  | 16  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 8 g    | 60 min | 12.7 %     |