

## Scottish Export 80/-

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **19.3**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (64.7%)	80 %	5
Grain	Jęczmień palony	0.085 kg (1.8%)	55 %	985
Grain	Strzegom Wiedeński	1 kg (21.6%)	79 %	10
Grain	Casle Malting Whisky Nature	0.2 kg (4.3%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.3%)	68 %	400
Grain	Weyermann - Carapils	0.15 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	25 g	60 min	11 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	1200 ml	White Labs