

14C. Scottish Export

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **12.9**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **71C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.41 kg (86.5%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.27 kg (6.9%) | 75 % | 59 |
| Grain | cookie | 0.17 kg (4.3%) | 72 % | 50 |
| Grain | Jęczmień palony | 0.09 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30.1 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|-----------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 100.34 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 3.01 g | Mash | 60 min |