

80 shilling III

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **13.3**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale Best | 3 kg (84.5%) | 80 % | 6 |
| Grain | Caraamber | 0.2 kg (5.6%) | 75 % | 70 |
| Grain | Caramunich II Best | 0.2 kg (5.6%) | 73 % | 120 |
| Grain | Peated | 0.05 kg (1.4%) | --- % | 5 |
| Grain | Chocolate Best | 0.1 kg (2.8%) | 75 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Northern Brewer | 10 g | 60 min | 9.2 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5 % |
| Boil | Fuggles | 10 g | 10 min | 2.4 % |
| Boil | Calista | 10 g | 10 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 100 ml | Wyeast Labs |