

80 shilling III

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **18.1**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **5 min** at **57C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|------|
| Grain | Pale Ale Best | 3 kg (75%) | 80 % | 6 |
| Grain | Caraamber | 0.3 kg (7.5%) | 75 % | 70 |
| Grain | Caramunich II Best | 0.3 kg (7.5%) | 73 % | 120 |
| Grain | Special W | 0.2 kg (5%) | --- % | 300 |
| Grain | Röstmalz Best | 0.1 kg (2.5%) | --- % | 1100 |
| Grain | Peated | 0.1 kg (2.5%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 20 g | 60 min | 5.7 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.7 % |

Yeasts

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