

# NoName

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **12.9**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (37%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (37%)	79 %	10
Grain	Carabelge	0.1 kg (3.7%)	80 %	30
Grain	Karmelowy Jasny 30EBC	0.1 kg (3.7%)	75 %	30
Grain	Caramunich® typ I	0.1 kg (3.7%)	73 %	80
Grain	Caraaroma	0.05 kg (1.9%)	78 %	400
Grain	Jęczmień palony	0.05 kg (1.9%)	55 %	985
Sugar	Cukier	0.3 kg (11.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale