

Scottish

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.5**
- 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 **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (55.4%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.25 kg (7.7%) | 72 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (30.8%) | 79 % | 10 |
| Grain | Briess - Carabrown Malt | 0.2 kg (6.2%) | 79 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.3 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką krata | Ale | Liquid | 1000 ml | Fermentum Mobile |