

Scottish Export

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **16.5**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.3%)	80 %	7
Grain	Barley, Flaked	0.5 kg (8%)	70 %	4
Grain	Viking Malt Wędzony Torfem	1 kg (16.1%)	80 %	10
Grain	Pszeniczny	0.2 kg (3.2%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (6.4%)	70 %	150
Grain	Strzegom Barwiący	0.12 kg (1.9%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Challenger	25 g	3 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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