

## Scottish Export 80/-

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **19.3**
- Style **Scottish Export 80/-**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (64.7%)    | 80 %  | 5   |
| Grain | Jęczmień palony             | 0.085 kg (1.8%) | 55 %  | 985 |
| Grain | Strzegom Wiedeński          | 1 kg (21.6%)    | 79 %  | 10  |
| Grain | Casle Malting Whisky Nature | 0.2 kg (4.3%)   | 85 %  | 4   |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (4.3%)   | 68 %  | 400 |
| Grain | Weyermann - Carapils        | 0.15 kg (3.2%)  | 78 %  | 4   |

### Hops

| Use for    | Name               | Amount | Time   | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | Iunga              | 25 g   | 60 min | 11 %       |
| Boil       | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

### Yeasts

| Name                                  | Type | Form   | Amount  | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale  | Liquid | 1200 ml | White Labs |