

# Scottish Export 80

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **36.8**
- Style **Scottish Export 80/-**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **60 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (28.6%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (7.6%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601
Grain	Casle Malting Whisky Nature	0.1 kg (1.9%)	85 %	4
Grain	Strzegom Barwiący	0.04 kg (0.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	15 g	60 min	11 %
Whirlpool	East Kent Goldings	12 g	30 min	5.1 %

## Yeasts

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