Scottish Export 80

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **13.1**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg *(96.9%)*	82 %	4
Grain	Jęczmień palony	0.15 kg *(3.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Fuggles	15 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	150 ml	Fermentum Mobile