82. 80shilling

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **10.7**
- Style **Scottish Export 80/-**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg *(59.3%)*	80 %	5
Grain	Golden Ale Viking	1 kg *(24.7%)*	80 %	5
Grain	Żytni	0.3 kg *(7.4%)*	85 %	8
Grain	Caramel Sweet	0.3 kg *(7.4%)*	80 %	75
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg *(1.2%)*	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	1500 ml	White Labs

Notes

- 21.03.19r

  Planowo ma trafić na cichą kawa oraz druga wersja z płatkami dębowymi macerowanymi w laphroaigu.

  Zacieranie 69-65, spadkowo. Potem 72-76.

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21.03 - Warzenie, 12l, 15 brix.
22.03 - Napowietrzenie z rana, 12-14 stopni, dodane drożdże. Wieczorem fermentuje.
23.03 - 14 stopni, blow off bo wychodziło, przez noc zwiększona temp. bo coś cichło
24.03 - Podwyższenie do 16, regularna fermentacja.
Mar 20, 2019, 9:54 PM

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