



www.morebeer.com

Scottish Export 80

KIT: 148

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7lb Ultralight Malt Extract

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

1lb Crystal 40L

8oz Honey

8oz Crystal 120L

2oz Chocolate

Hops:

1.5 oz Northern Brewer

• *Bittering Hops boiled for 60 minutes*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - *Add last 5 minutes of the boil*

Specific Recipe Information:

4oz of Corn Sugar added at bottling. Boil in 1 cup of water for 5 minutes before adding to bottling bucket.

Dry Yeast – Safale US-05 (11g) – Hydrate with 1 cup of water 98-100F for 10 minutes before adding to fermenter.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-49

Estimated SRM: 17

Estimated IBU's: 28-31

Estimated alcohol ABV %: 4

Suggested fermentation temperature: 65-68F

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



www.morebeer.com

All-Grain – See Reverse for Extract Recipe

Scottish Export 80

KIT: 446

All Grain

Brew Name: _____

Brew Date: _____

Grain:

8 lb 2-Row
1 lb Crystal 40L
8 oz Honey
8 oz Crystal 120L
2 oz Chocolate

Recipe based on: **70 % Mash Efficiency**

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1.5 oz Northern Brewer

• Bittering Hops boiled for 60 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Specific Recipe Information:

4oz of Corn Sugar added at bottling. Boil in 1 cup of water for 5 minutes before adding to bottling bucket.

Safale US-05 Dry Yeast – Hydrate with 1 cup of water 98-100F for 10 minutes before adding to fermenter.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.046-49

Estimated SRM: 15

Estimated IBU's: 28-31

Estimated alcohol ABV %: 4.5

Suggested fermentation temperature: 65-68F

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV