



SCOTTISH EXPORT 80



CUT THIS OUT FOR
YOUR TAP HANDLE

SCOTTISH EXPORT 80

SUGGESTED YEAST

White Labs: WLP004 Irish
Wyeast: 1728 Scottish
Imperial: A09 Pub
Omega: OYL004 West Coast Ale I
Fermentis Dry: US-05
CellarScience Dry: CALI

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

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

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

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

ALL-GRAIN KIT

- 8 lbs 2-Row

SPECIALTY MALTS:

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

HOPS

- 1.5 oz Northern Brewer – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT147

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RECIPE TIPS

Scottish Export is rich in malt flavors, and with a single bittering hop addition, it's as easy to brew as it is to enjoy. For the all-grain version, we recommend a mash temperature of 154°F. The suggested fermentation range is 65–68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

SCOTTISH EXPORT 80
on **MoreBeer.com**
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.045–49

ACTUAL O.G.

SRM: 15–17

IBU'S: 28–31

EST. ABV %: 4–4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!