

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



• 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:

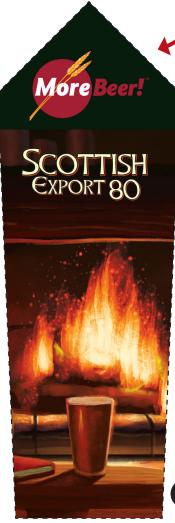
- 1 lb Crystal 40°L
- 8 oz Honey Malt
- 8 oz Crystal 120°L
- 2 oz Chocolate Malt

WHOPS

• 1.5 oz NorthernBrewer - Boil 60 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT147

SCOTTISH EXPORT 80

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 allgrain 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. -



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

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to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

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RECORD KEEPING (



DAIF BREMED	
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



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

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: