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## ALL BUM AND PARSLEY SCOTTISH EXPORT 80

**OG:** 1.047                      **Color:** 15.3 SRM  
**FG:** 1.014                      **ABV:** ~4.5%  
**IBU:** 22.2

Extract	Weight	Percent
Pilsen LME	7 lbs	78.3

Steeping Grains	Weight	Percent
Crystal 40°L	12 oz	11.2
Honey Malt	8 oz	5.6
Crystal 120°L	8 oz	5.6
Pale Chocolate	3 oz	2.1

Hops	Weight	IBU
Kent Goldings, 60 min	1.25 oz	22.2

**Yeast**  
White Labs Edinburgh Ale WLP028, Wyeast Scottish Ale 1728, or Fermentis Safale US-05

**Additional**  
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 14C - Scottish Export

Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Cleanly malty flavor with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their relatively sweet palate, and as such have a different balance than strong Scotch ales.

<b>Vital Statistics:</b>	OG: 1.040 – 1.054	ABV: 3.9 – 5.0%
IBUs: 15 – 30	FG: 1.010 – 1.016	SRM: 9 – 17

**Commercial Examples:** Orkney Dark Island, Caledonian 80/- Export Ale, Belhaven 80/- (Belhaven Scottish Ale in the US), Southampton 80 Shilling, Broughton Exciseman's 80/-, Belhaven St. Andrews Ale, McEwan's Export (IPA), Inveralmond Lia Fail, Broughton Merlin's Ale, Arran Dark

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
6.5 Lbs. Golden Promise

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to 1oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reaing: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegeed: \_\_\_\_\_

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