



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2017 Second Place SJPC

“AG 40 Export 80”

Scottish Export 80

by Simon Gladding – Hertfordshire, Great Britain

The 2017 Sjporr Challenge consisted of 3 Rounds. Each round required a different beer according to the round guidelines. Simon Gladding's 3rd round at the world level competition earned him his highest scores. Enjoy his winning recipe!

INGREDIENTS

For 6 Gallons US (23 L)

MALTS

- 7.25 lbs. Pilsner (2 Row) UK (2.0 EBC) – 63.1%
- 1.75 lbs. Melanoiden Malt (39.4 EBC) – 15.3%
- 1.0 lbs. Caramel/Crystal Malt – 30L (59.1 EBC) – 8.6%
- 1.0 lbs. Munich Malt (17.7 EBC) – 8.6%
- 4.0 oz. Chocolate Wheat Malt (788.0 EBC) – 202%
- 4.0 oz. Wheat Malt, German (3.9 EBC) – 202%

HOPS

- 1.25 oz. Tettnang [4.5%] @ 60 min

YEAST

- Edinburgh Ale – White Labs #WLP028

SPECIFICATIONS

Original Gravity: 1.046

Final Gravity: 1.010

ABV: 4.7%

IBU: 16.6

Color: 28.5 EBU

Boil Time: 60 min

MASH STEPS

Mash Temp: 156 F for 60 min

Mash Note: Simple single infusion mash, Medium Body. Target mash pH 5.3 – 5.4

Sparge: Batch sparge, 2 steps @ 168 F