

Brewsheet: Spring '17 Strong Scotch

Strong Scotch Ale

Type: All Grain

Date: 2/26/2017

Batch Size: 6.25 gal

Brewer: Sean

Boil Size: 7.34 gal

Asst Brewer:

Boil Time: 60 min

Equipment: My Keggle and 10 Gal Cooler
MLT - 5 gal batch

Taste Rating(out of 50): 35.0

Brewhouse Efficiency: 75.00

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 9.35 gal Water for Brewing

Mash or Steep Grains			
Ingredients for Mashing			
Amount	Item	Type	% or IBU
8 lbs 12.0 oz	Golden Promise (2.0 SRM)	Grain	54.19 %
3 lbs 5.3 oz	Munich Malt (9.0 SRM)	Grain	20.65 %
3 lbs 5.3 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	20.65 %
7.8 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3.01 %
3.9 oz	Roasted Barley (300.0 SRM)	Grain	1.51 %
60 Minute Single Infusion, Med-Full Body, Batch Sparge			
Step Time	Name	Description	Step Temp
60 min	Mash In	Add 17.78 qt of water at 169.9 F	156.0 F
Batch Sparge Round 1: Sparge with 1.20 gal of 168.0 F water			
Batch Sparge Round 2: Sparge with 3.71 gal of 168.0 F water			

Boil Wort			
	Add water to achieve boil volume of 7.34 gal		
	Estimated pre-boil gravity is 1.063		
Boil Ingredients			
Boil	Amount	Item	Type
60 min	1.25 oz	Goldings, East Kent [5.80 %] (60 min)	Hops
15 min	0.50 oz	Goldings, East Kent [5.70 %] (15 min)	Hops
15 min	0.56 items	Whirlfloc Tablet (Boil 15.0 min)	Misc
10 min	0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc

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Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 6.25 gal			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
1 Pkgs	Edinburgh Ale (White Labs #WLP028)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1.072 SG)			
Measure Actual Batch Volume _____ (Target: 6.25 gal)			

Fermentation	
2/26/2017	Primary fermentation (14 days at 65.0 F)
N/A	Secondary fermentation (0 days at 68.0 F)
N/A	Tertiary Fermentation (0 days at 68.0 F)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1.019 SG)	
3/12/2017	Keg beer at 52.0 F at a pressure of 13.5 PSI
Age beer for 28.0 days at 52.0 F	
4/9/2017	Drink and enjoy!

Notes
Substituted 6# Golden Promise for Maris Otter because there was only 15#, 12 oz. Golden Promise on the floor @ brew shop.

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