

# Spring '17 Strong Scotch

Strong Scotch Ale

**Type:** All Grain

**Batch Size:** 6.25 gal

**Boil Size:** 7.34 gal

**Boil Time:** 60 min

**Taste Rating(out of 50):** 35.0

**Taste Notes:**

**Date:** 2/26/2017

**Brewer:** Sean

**Asst Brewer:**

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

**Brewhouse Efficiency:** 75.00

## Ingredients

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 %
1.25 oz	Goldings, East Kent [5.80 %] (60 min)	Hops	24.4 IBU
0.50 oz	Goldings, East Kent [5.70 %] (15 min)	Hops	2.6 IBU
0.56 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc	
1 Pkgs	Edinburgh Ale (White Labs #WLP028)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1.072 SG

**Est Final Gravity:** 1.019 SG

**Estimated Alcohol by Vol:** 7.00 %

**Bitterness:** 27.0 IBU

**Est Color:** 15.5 SRM

**Measured Original Gravity:** 1.062 SG

**Measured Final Gravity:** 1.005 SG

**Actual Alcohol by Vol:** 7.44 %

**Calories:** 272 cal/pint

**Color:**



## Mash Profile

**Mash Name:** 60 Minute Single  
Infusion, Med-Full Body, Batch  
Sparge

**Sparge Water:** 4.90 gal

**Sparge Temperature:** 168.0 F

**Adjust Temp for Equipment:**  
FALSE

**Total Grain Weight:** 16.15 lb

**Grain Temperature:** 72.0 F

**TunTemperature:** 72.0 F

**Mash PH:** 5.4 PH

## 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

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Kegged (Forced CO2) **Volumes of CO2:** 2.1

**Pressure/Weight:** 13.5 PSI **Carbonation Used:** -

**Keg/Bottling Temperature:** 52.0 F **Age for:** 28.0 days

**Storage Temperature:** 52.0 F

### Notes

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

Created with [BeerSmith](#)