

# 110 Skotsk ale til FØLS

Skotsk stærk ale/wee heavy (5 F)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 44,67 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 12 Mar 2022  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
11,30 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	81,0 %	7,37 L
1,00 kg	Chateau Special B (300,0 EBC)	Grain	2	7,2 %	0,65 L
0,70 kg	CHÂTEAU WHISKY (3,3 EBC)	Grain	3	5,0 %	0,46 L
0,15 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	4	1,1 %	0,10 L
0,80 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	5	5,7 %	0,51 L
35,00 g	Hallertau Magnum [12,80 %] - Boil 60,0 min	Hop	6	23,5 IBUs	-
35,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 25,0 min	Hop	7	6,4 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
1,0 pkg	Tartan (Imperial Yeast #A31)	Yeast	9	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,079 SG  
**Est Final Gravity:** 1,023 SG  
**Estimated Alcohol by Vol:** 7,6 %  
**Bitterness:** 29,9 IBUs  
**Est Color:** 45,6 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,020 SG  
**Actual Alcohol by Vol:** 6,0 %  
**Calories:** 625,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 11,84 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,48  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 13,95 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 47,00 L of water at 72,9 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 11,84 L water at 75,6 C

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

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 206,06 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 216,76 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand 29L Der er -4L den brygdag. Det er nok her, de skal være, så 25L

Skal vi lave decortion?

Effektivitet sat til 70% ved 12,85 kg malt + 1 kg spraymalt. Hvis vi ender på 60% kan vi liliige holde os indenfor katagorien med 6,6%.

A31 Tartan: Temp: 18-21C // Flocculation: Medium // Attenuation: 70-75%

Sparge ca. 10L

43L +4L starter i 55L BrewMonk ved 22 grader væske. Sat i bryggers ved ca. 18 grader.

3 x 9L fad med 45g sukker i bunden tappet direkte fra 55L fad.

27 x 0,5L flasker med 5g rørsukker/L = 13,5L

*Created with BeerSmith*