

# Skotsk ale 3 mere røg

Skotsk stærk ale/wee heavy (5 F)

**Type:** All Grain  
**Batch Size:** 35,00 L  
**Boil Size:** 41,82 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 38,02 L  
**Final Bottling Vol:** 34,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 19 May 2019  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Danbrygger 43 bud  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 73,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

| Amt        | Name   | Type        | # | %/IBU     | Volume |
|------------|--|-------------|---|-----------|--------|
| 13,00 ml   | Lactic Acid (Mash)                                   | Water Agent | 1 | -         | -      |
| 9,00 kg    | Pale Malt, Golden Promise (Thomas Fawcett) (5,9 E... | Grain       | 2 | 79,6 %    | 5,87 L |
| 1,30 kg    | Carared (Weyermann) (47,3 EBC)                       | Grain       | 3 | 11,5 %    | 0,85 L |
| 0,60 kg    | CHÂTEAU WHISKY (3,3 EBC)                             | Grain       | 4 | 5,3 %     | 0,39 L |
| 0,40 kg    | Carafa Special II (Weyermann) (817,5 EBC)            | Grain       | 5 | 3,5 %     | 0,26 L |
| 45,00 g    | Brewer's Gold, Germany [6,20 %] - Boil 60,0 min      | Hop         | 6 | 17,5 IBUs | -      |
| 75,00 g    | Saaz [3,40 %] - Boil 15,0 min                        | Hop         | 7 | 7,9 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:** 1,070 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 7,7 %  
**Bitterness:** 25,4 IBUs  
**Est Color:** 43,9 EBC

**Measured Original Gravity:** 1,061 SG  
**Measured Final Gravity:** 1,006 SG  
**Actual Alcohol by Vol:** 7,3 %  
**Calories:** 567,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 23,67 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,58  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,30 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 29,47 L of water at 68,9 C | 63,0 C           | 40 min    |
| Mash Step | Add 0,00 L of water at 68,0 C  | 68,0 C           | 50 min    |
| Mash Out  | Add 0,00 L of water at 77,0 C  | 77,0 C           | 10 min    |

**Sparge:** Fly sparge with 23,67 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:** 181,97 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 181,97 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 206,06 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand. 27 L

Imperial A31 Tartan

Tartan is a traditional strain that accentuates the malt character of Scottish ales. It can also be used for other styles and works well in IPAs due to its clean character. For a higher ester profile, use this ale yeast at the top end of the temperature range.

Temp: 65-70F, 18-21C // Flocculation: Medium // Attenuation: 70-75%

Til Håndbryg dag i DØE Roskilde mente Birgitte Funch, vores Skotsk ale skulle op på 5% røg malt. Så det prøver vi. :-)

Vi havde ikke mere East Kent Goldings. Så humle profilen blev ændret til noget andet fra lageret.

Vi glemte mælkesyre. Det kom først i efter ca. 30 minutters mæsk.

Pumpen satte ud. Håns cirkuleret sidste 35 minutter.

End of boil 40L

38L + 2,5L gærstarter i spande.

Flasket med ca. 7g/L

126g/18,5L

126g/20L

*Created with BeerSmith*