

# Skotsk Ale Danbrygger

Skotsk stærk ale/wee heavy (5 F)

**Type:** All Grain  
**Batch Size:** 38,00 l  
**Boil Size:** 45,26 l  
**Boil Time:** 65 min  
**End of Boil Vol:** 41,15 l  
**Final Bottling Vol:** 37,00 l  
**Fermentation:** Ale, Two Stage

**Date:** 18 Mar 2018  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Danbrygger 43  
**Efficiency:** 75,00 %  
**Est Mash Efficiency:** 78,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
9,80 kg	Pale Malt (7,0 EBC)	Grain	1	84,8 %
1,70 kg	Dark Crystal II Malt (280,0 EBC)	Grain	2	14,7 %
0,05 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	3	0,4 %
40,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 65,0 min	Hop	4	13,4 IBUs
8,00 g	Irish Moss (Boil 14,0 mins)	Fining	5	-
60,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 14,0 min	Hop	6	9,3 IBUs
30,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 5,0 min	Hop	7	2,0 IBUs
1,0 pkg	Real Ale (Crossmyloof Brewery #)	Yeast	8	-
1,0 pkg	Scottish Ale (Wyeast Labs #1728) [124,21 ml]	Yeast	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,071 SG  
**Est Final Gravity:** 1,017 SG  
**Estimated Alcohol by Vol:** 7,1 %  
**Bitterness:** 24,6 IBUs  
**Est Color:** 47,9 EBC

**Measured Original Gravity:** 1,064 SG  
**Measured Final Gravity:** 1,015 SG  
**Actual Alcohol by Vol:** 6,5 %  
**Calories:** 609,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
 Coobra CB25  
**Sparge Water:** 22,18 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,33  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 11,55 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 34,65 l of water at 73,8 C	68,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 22,18 l water at 80,0 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:** 217,63 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 217,63 g  
 Rør sukker  
**Carbonation (from Meas Vol):** Bottle  
 with 208,81 g Rør sukker  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

Flocculation: high  
Attenuation: 69-73%  
Temperature Range: 55-75° F (13-24° C) Der stod 18-22 på pakken.  
Alcohol Tolerance: approximately 12% ABV

To spande. En med 1728 og en med Real Ale tørgær.

50% RO vand

Malt hældt i ved 55 grader.

5g gærnæring i ved ca. 90 grader køl.

Ca. 19L urt + 1,7L 1728 gærstarter magnet omrørt i grøn spand. Sat i gærringskab ved 16 grader.  
Gærringskab sat til 18 grader.

Ca. 17L i fastfermentor med Real Ale gær. Sat i Bryggers.

Vådgær:

FG 1015

19L i gryde. 6g/L = 114g lys rørsukker. Endte med 39 flasker = 19,5L???

Tørgær:

FG 1020

16L i gryde. 6g/L = 96g lys rørsukker. Endte med 32 flasker = 16L

*Created with BeerSmith*