Brewing Steps: Steve's Scottish 80%

Scottish Export 80/-

Type: All Grain
Batch Size (fermenter): 21,99 l
Boil Size: 25,65 l
Boil Time: 60 min
Final Bottling Volume: 21,99 l
Fermentation: Ale, Two Stage
Date: 14.05.2011
Brewer: Steve Nicholls
Asst Brewer:
Equipment: Steve plus 500ml starter.
Brewhouse Efficiency: 75,00
Taste Rating(out of 50): 45,0

Taste Notes: This is my favourite beer [This week]. The flavour profile is smooth and malty with a roasty bite and a very smooth hop character. The 1728 Scottish yeast imparts a very subtle smoked character. An Edinburgh water profile will suit this beer style.

Prepare for Brewing

Clean and Prepare Brewing Equipment

Total Water Needed: 32,29 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,50 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	86,9 %
0,50 kg	Munich Malt - 20L (39,4 EBC)	Grain	2	9,7 %
0,10 kg	Caramel/Crystal Malt - 40L (78,8 EBC)	Grain	3	1,9 %
0,05 kg	Roasted Barley (591,0 EBC)	Grain	4	1,0 %
0,03 kg	Chocolate Malt (886,5 EBC)	Grain	5	0,6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11,00 l of water at 78,1 C	67,8 C	60 min

Fly sparge with 20,79 l water at 75,6 C

First Wort Hops

Amt	Name	Type	#	%/IBU
20,00 g	Goldings, East Kent [5,00 %] - First Wort 60,0 min	Hop	6	12,5 IBUs

Boil Wort

Add water to achieve boil volume of 25,65 l

Estimated pre-boil gravity is 1,047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
25,00 g	Goldings, East Kent [5,00 %] - Boil 15,0 min	Hop	7	7,0 IBUs
20,00 g	Goldings, East Kent [5,00 %] - Boil 5,0 min	Hop	8	2,3 IBUs
15,00 g	Goldings, East Kent [5,00 %] - Boil 0,0 min	Hop	9	0,0 IBUs

Estimated Post Boil Vol: 23,34 l and Est Post Boil Gravity: 1,052 SG

Cool and Prepare Fermentation

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 21,99 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Scottish Ale (Wyeast Labs #1728) [125,05 ml]	Yeast	10	-

Measure Actual Original Gravity _____ (Target: 1,052 SG)

Measure Actual Batch Volume _____ (Target: 21,99 l)

Fermentation

14.05.2011 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)

18.05.2011 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Prepare for Bottling/Kegging

Measure Final Gravity: _____ (Estimate: 1,015 SG)

Date Bottled/Kegged: 28.05.2011 - Carbonation: Bottle with 138,17 g Corn Sugar

Age beer for 30,00 days at 18,3 C

27.06.2011 - Drink and enjoy!

Notes

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