

BREWSHEET v2.5 (2011-03)

Batch					BJCP Style Guidelines					Inventory					Yeast Strain					Summary																																								
Batch Name: A Right Scottish Ale Bottle Top Code: Estimated OG: 1.055 Estimated FG: 1.014 Estimated IBU: 21 Estimated SRM: 13 Brew Date: 10/16/15 Rack Date: Bottle Date:					Style: Scottish Export 80/- Code: 9C OG: 1.040-1.054 FG: 1.010-1.016 IBU: 15.0-30.0 SRM: 9.0-17.0 ABV: 3.0-5.0% CO2: 0.8-1.3					Bottles: Gallons: Date Checked: Brewhouse: Batch Size: Into Boiler: Center:					Yeast Strain: White Labs WLP028 (Edinburgh Scottish Ale) Type: Edinburgh Scottish Ale Attenuation (%): 70-75% Optimization Temp (F): 65-70F Medium: medium Count (billions): 211 (White Labs/Wyeast): 1.8 east (g): 11 Required (oz): 2500 Required (w/ Starter): 1.0					Light Scanner: Scottish Ale Batch Size: 5.50 gal (8.79 gal preboil) Estimated OG: 1.055 SG (actual: 1.054 SG) Estimated FG: 1.015 SG (actual: 1.023 SG) Estimated IBUs: 21 (Tinseth; actual: 21) Estimated Color: 13 SRM (actual: 13 SRM) Brewhouse Efficiency: 73% (actual: 72%) Time: 90 minutes																																								
Grain <table border="1"> <thead> <tr> <th>Grain</th> <th>Pounds</th> <th>Potential</th> <th>SG Share</th> <th>Color</th> <th>% Bill</th> </tr> </thead> <tbody> <tr> <td>Golden Promise Malt</td> <td>8.50</td> <td>1.038</td> <td>0.043</td> <td>3.0</td> <td>76.84%</td> </tr> <tr> <td>Home Toasted Golden Promise</td> <td>1.00</td> <td>1.038</td> <td>0.005</td> <td>30.0</td> <td>9.04%</td> </tr> <tr> <td>Caramel/Crystal 60L</td> <td>1.00</td> <td>1.034</td> <td>0.005</td> <td>60.0</td> <td>9.04%</td> </tr> <tr> <td>Belgian aromatic malt</td> <td>0.31</td> <td>1.036</td> <td>0.001</td> <td>26.0</td> <td>2.82%</td> </tr> <tr> <td>Peated malt</td> <td>0.25</td> <td>1.038</td> <td>0.001</td> <td>5.0</td> <td>2.26%</td> </tr> </tbody> </table>					Grain	Pounds	Potential	SG Share	Color	% Bill	Golden Promise Malt	8.50	1.038	0.043	3.0	76.84%	Home Toasted Golden Promise	1.00	1.038	0.005	30.0	9.04%	Caramel/Crystal 60L	1.00	1.034	0.005	60.0	9.04%	Belgian aromatic malt	0.31	1.036	0.001	26.0	2.82%	Peated malt	0.25	1.038	0.001	5.0	2.26%	Brewing Batch Size (gal): 5.50 Total Grain Weight (lbs): 11.06 Grain Temperature (F): 76 Mash Ratio (qts/lb): 1.25 Mash/Lauter Deadspace (gal): 0.25 Total Water Needed (gal): 10.43 Desired Mash Temperature (F): 154 Strike Water (gal): 3.46 Strike Temperature (F): 177 Grain Absorption (gal): 1.33 Mash-out Temperature (F): 154 Mash-out Water (gal): 1.60					Efficiency 73% 72% 73% 72%					Yeast Amounts Count (billions): 211 (White Labs/Wyeast): 1.8 east (g): 11 Required (oz): 2500 Required (w/ Starter): 1.0					ON BREW DAY 3.46 gallons of strike water to 171F grain and mash at 154F for 60 minutes out with 1.6 gallons at 210F, mix and hold for 10 minutes and collect first runnings (approx. 3.43 gallons) Add 5.36 gallons at 179F to lautur tun and sparge and collect second runnings (approx. 5.36 gallons) for a total of 90 minutes with the following hop schedule: 75 oz. Golding (US) @60 minute(s)				
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Notes Toast 1 lb. Golden Promise for about an hour at 350F. Boil about 4 qt of first runnings and reduce to 1 qt; add with 5 mins left in boil. Ferment at 60F for 3 to 4 weeks Condition in secondary (keg) at 70F for 2 to 3 weeks Strike: 6.3 gal (~2.28 mash ratio); sparge: 4.9 gal. New strike/sparge formula: Mash volume = preboil volume / 2 + 0.5 + grain absorption Mash ratio = mash volume * 4 / total grain weight Sparge volume = preboil volume / 2 + 0.5 10/16: pulled 2 qt first runnings, boiled down to 0.5 qt and added at 5 mins left in boil. 11/13: nice and malty flavor, great aroma with a hint of smoke/peat, perfect bitterness!					Carbonation Target Fermentation Completion: Target SG for Diacetyl Rest: CO2 Released During Fermentation (g): 649.27					User Variables 12 oz. Bottles Required: 51 Primary Fermentation Temp. (F): 60 Secondary Fermentation Temp (F): 70 FWH IBU Factor (%): 10% Strike Temperature Factor (F): 5 Sparge Temperature Factor (F): 3 Mash Time (min): 60 Specific Gravity (Brix): 13.8 Specific Gravity (SG): 1.054					Sparge Schedule: Infusion, 154F, 60 min; Batch Sparge Fermentation Schedule: Primary Fermentation: 28 days @60F Secondary Fermentation: 21 days @70F																																													