



Crescent City Homebrewers

NAME: Scottish Ale

DATE: 2/8/20

STYLE: Scottish Ale

BATCH SIZE(GALS): 55

BREWMASTER: Matt Ault

HOST: Deutsches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
Golden Promise	1.036	2.5	66.8
Flaked Barley	1.032	1.7	4.125
Pale Chocolate Malt	1.028	350	3
Carafa III	1.032	525	1.5
Caramel 60L	1.035	60	2.5
Extra Dark Cystal 160	1.032	241.1	3
Carapils	1.034	1.5	7
			0
			87.925

O.G. projected 1.056 PLATO 13.79

COLOR SRM 22.96 EBC 45.22

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 171 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 21.98125 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 156 °F
8. Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 168 °F

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
East Kent Goldings	8	6.2	60

8 oz Total

IBU'S old 16.94

IBU's Tinseth 14.74 64.4

COMMENTS:

45 ml Caps lactic acid into strike water	15
ml lactic acid inot sparge water	NOTES:
1. After 60 minutes of mash, vorlauf / recirc mash until runnings are clear.	
2. Pull approximately 5 gallons of first runnings into boil kettle	
3. Continue mashing for 30 more minutes.	
4. Boil first runnings and stir constantly to reduce approximately 5:1 or until syrup no longer "runs" off of spoon but not to the point of burning.	
5. Add lactic acid to sparge water and mash out as normal, ensure syrup and wort are fully mixed and no syrup is stuck to bottom of pot before relighting flame.	

FERMENTED AT 68 DEGREES WITH _____ YEAST, _____ DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____

% ALCOHOL BY VOL.

O.G. ACTUAL PLATO

% ALCOHOL BY WT.

F.G. ACTUAL PLATO