

Cold Smoke

Strong Scotch Ale (9 E)

Type: All Grain

Batch Size: 6.00 gal

Boil Size: 8.78 gal

Boil Time: 110 min

End of Boil Vol: 6.76 gal

Final Bottling Vol: 6.00 gal

Fermentation: Ale, Single Stage

Date: 25 Jun 2014

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 75%

Efficiency: 73.00 %

Est Mash Efficiency: 79.3 %

Taste Rating: 30.0



Taste Notes: Delicious rich flavor... complex malt character with rich raisin sherry and dark fruit character.

Ingredients

Amt	Name	Type	#	%/IBU
13 lbs 5.4 oz	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	92.1 %
6.9 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2	3.0 %
4.3 oz	Black (Patent) Malt (500.0 SRM)	Grain	3	1.8 %
1.9 oz	Roasted Barley (300.0 SRM)	Grain	4	0.8 %
5.2 oz	Brown Sugar, Dark (50.0 SRM)	Sugar	5	2.2 %
0.33 oz	Columbus (Tomahawk) [14.00 %] - Boil 60.0 min	Hop	6	13.8 IBUs
1.01 oz	Styrian Goldings [5.40 %] - Steep/Whirlpool 5.0 min	Hop	7	1.6 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 6.9 %

Bitterness: 15.4 IBUs

Est Color: 19.9 SRM

Measured Original Gravity: 1.065 SG

Measured Final Gravity: 1.011 SG

Actual Alcohol by Vol: 7.1 %

Calories: 217.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge

Sparge Water: 5.17 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 14 lbs 7.7 oz

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.81 gal of water at 158.0 F	149.0 F	60 min

Sparge: Fly sparge with 5.17 gal water at 170.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Single Stage

Volumes of CO2: 2.3

Carbonation Used: Keg with 12.54 PSI

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)