

# ØLB Nr. 113 Scottish Ale

Scottish Heavy ØLB (14 B)

**Type:** All Grain  
**Batch Size:** 210,00 L  
**Boil Size:** 252,37 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 234,38 L  
**Final Bottling Vol:** 217,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 26 Sep 2020  
**Brewer:** ØLB  
**Asst Brewer:**  
**Equipment:** 200 L Polsinelli 66%  
**Efficiency:** 75,00 %  
**Est Mash Efficiency:** 80,4 %  
**Taste Rating:** 45,0



## Taste Notes:

## Prepare for Brewing

- Create a yeast starter with 17,00 L of wort (1629,64 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 324,52 L
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
324,52 L	Øster Løgum Vand	Water	1	-	-
45,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
10,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
5,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-
4,00 g	Calcium Chloride (Mash)	Water Agent	5	-	-
4,00 g	Salt (Mash)	Water Agent	6	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
50,00 kg	BEST Pale Ale (BESTMALZ) (6,0 EBC)	Grain	7	80,6 %	32,60 L
3,00 kg	BEST Munich (BESTMALZ) (15,0 EBC)	Grain	8	4,8 %	1,96 L
3,00 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,9...	Grain	9	4,8 %	1,96 L
2,50 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	10	4,0 %	1,63 L
2,00 kg	CHÂTEAU PEATED (4,0 EBC)	Grain	11	3,2 %	1,30 L
1,20 kg	CHÂTEAU ROASTED BARLEY (1200,9 EBC)	Grain	12	1,9 %	0,78 L
0,36 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	13	0,6 %	0,23 L
42,00 g	Amylase Enzyme (Mash 90,0 mins)	Other	14	-	-
45,00 ml	Lactic Acid (Sparge)	Water Agent	15	-	-
10,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	16	-	-
4,00 g	Calcium Chloride (Sparge)	Water Agent	17	-	-
3,00 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	18	-	-
3,00 g	Salt (Sparge)	Water Agent	19	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 196,18 L of water at 72,4 C	66,7 C	60 min

- Sparge Water Acid: 35,6 ml (2,4 tbsp) Lactic Acid (88%)
- Fly sparge with 128,35 L water at 75,6 C
- Add water to achieve boil volume of 252,37 L
- Estimated pre-boil gravity is 1,061 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
369,57 g	Perle - Hallertau [8,00 %] - Boil 60,0 min	Hop	20	26,2 IBUs	-
369,57 g	Saaz [3,75 %] - Boil 20,0 min	Hop	21	8,8 IBUs	-
8,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	22	-	-
10,50 g	Yeast Nutrient (Boil 15,0 mins)	Other	23	-	-

- Estimated Post Boil Vol: 234,38 L and Est Post Boil Gravity: 1,069 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 210,00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,0 pkg	Scottish Ale (Wyeast Labs #1728) [124,21 ml]	Yeast	24	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,069 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

### Fermentation

- 26 Sep 2020 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)  
 30 Sep 2020 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,019 SG)  
 Date Bottled/Kegged: 10 Oct 2020 - Carbonation: Bottle with 1161,42 g Table Sugar  
 Age beer for 30,00 days at 18,3 C  
 09 Nov 2020 - Drink and enjoy!

### Notes