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BREWSHEET v2.5 (2011											\equiv				
	Batch						BJCP Style Guidelines	<u>~</u>	_	Inventory				- Journe Strain	Summary
Brew Name:	A Right S		ttish Ale			Style:	Scottish Export 80/-	•	Bott	tles:		Yeas	t Strain:	White Labs WLP028 (Edinburgh Scottish A	ght Scunner Scottish Ale
Bottle Top Code:		pe	er Pint:	185		Code:	9C		Gall	ons:		Type	i	Edinburgh Scottish Ale	
Estimated OG:	1.055	G:		1.054		DG:	1.040-1.054		Date	e Checked:			uation (%):	70-75%	h Size: 5.50 gal (8.79 gal preboil)
Estimated FG:	1.015			1.023		G:	1.010-1.016					_	Attenuation (%):	58%	Estimated OG: 1.055 SG (actual: 1.054 SG)
Estimated IBLI:	21			21		BU	15.0-30.0			Efficiency			entation Temp (E)	65-70E	Estimated EG: 1.015 SG (actual: 1.023 SG)
Estimated SRM:	13	Actual SRM	A-	11		SPM-	9.0-17.0		Brev	whouse:	73%		ulation:	medium	mated IBUs: 21 (Tipseth: actual: 21)
Brow Date:	10/16/11	Colloctod (c	aol):	5.50			2050%		Bata	ah Sizo	73%		diation.	Incoldin	mated fiber, 12 SPM (actual, 12 SPM)
Diew Date.	10/10/1	Desked (gal):		5.00		NDV.	0.040		Daic	Dellar	72/0			V	mated Color. 15 SAM (actual. 15 SAM)
Rack Date:		Racked (gal):		5.10	5.10		0.8-1.3		linto	Boller:	73%			Yeast Amounts	house Efficiency: /3% (actual: /2%)
Bottle Date:	te: Bottled (gal):			5.00	-					ienter:	72%		Count (billions):	211	Time: 90 minutes
												(White Labs/Wyeas	t): 1.8		
Grain	Pounds	Potential	SG Share	Color	% Bill			Brewin	عدو			_	east (g):	11	ns:
Golden Promise Malt	8.50	1.038	0.043	3.0	76.84%		Batch Size (gal):	5.5	d	d First Runnings (gal):	3.43		er Volume (mL):	2500	# Golden Promise Malt (3.0L) (76.84%)
Home Toasted Golden Promise	1.00	1.038	0.005	30.0	9.04%		Total Grain Weight (lbs):	11.0	6	Sparge Temperature (F):	170		Required (oz)	8.75	Home Toasted Golden Promise (30.0L) (9.04%)
Caramel/Crystal 60L	1.00	1.034	0.005	60.0	9.04%		Grain Temperature (F):	7	e	/ater (gal):	5.36		Required (w/ Starter		1.00# Caramel/Crystal 60L (60.0L) (9.04%)
Belgian aromatic malt	0.31	1.036	0.001	26.0	2.82%		Mash Ratio (gts/lb):	12	-	/ater Temperature (F):	179			,	0.31# Belgian aromatic malt (26.0L) (2.82%)
Peated malt	0.25	1.038	0.001	5.0	2 26%		Mash/Lauter Deadspace (gal):	0.2		Preboil Volume (gal):	8 70			ON BREW DAY	0 25# Pested malt (5 01) (2 26%)
r cated man	0.25	1.000	0.001	5.0	2.2070		Tetel Mater Needed (sel)	10.4	2	(min)	0.75		2.46 college of strike		0.10) readed marc (0.01) (1.200)
							Total Water Needed (gal).	10.4	9	(((((())))))	90		5.46 galions of strike	Water to 17 IF	
							Desired Mash Temperature (F):	15	4	on Rate (gal/hr):	1.70	_	rain and mash at 15	4F for 60 minutes	
							Strike Water (gal):	3.4	6	Evaporation Loss (gal):	2.54		-out with 1.6 gallons	at 210F, mix and hold for 10 minutes	
	<u> </u>						Strike Temperature (F):	17	1	s (gal):	0.75		uf and collect first ru	nnings (approx. 3.43 gallons)	
							Grain Absorption (gal):	1.3	8	eft in Kettle (gal):	0.00	Add	5.36 gallons at 179F	to lauter tun and sparge	
							Mash-out Temperature (F):	15	4	appration Rate (gal/hr);	1.60	Vorla	uf and collect second	d runnings (approx, 5.36 gallons)	
Hop	Alpha %		Boil Time				Mash-out Water (gal):	16	d	appration Loss (gal)	2 40		or a total of 90 minut	es with the following hon schedule:	Hops:
Golding (LIS)	4.0%	1 75	60	V-21.0	100.00%		(-perces (g)		_	75 oz. Golding (LIS)	@60 minute(s)	1 75 oz Colding (US) (4 0%) 060 min
Colding (CC)	4.070	1.75		21.0	100.0070		Gravity		_	Collections			15 02. Obiding (00)	(goo minute(a)	1.75 61 601d1ng (66) (1.66) 800 min
							Batantial OC:	1.07		pinge (gal):	4.00				
							Polential OG.	1.07	9	nings (gai).	4.20				
							OG:	1.05	4	st Runnings:	1.055				
							OG Temperature (F):	6		erature (F):	60				
							Corrected OG:	1.05	4	I SG:	1.055				
							SG at Racking:	1.02	4	kunnings (gal):	4.45				
							SG Temperature (F):	6		cond Runnings:	1.019				
							Corrected SG:	1 02	-	erature (F):	60				
							EG:	1.02		ISC:	1 010	_			
							FC Temperature (F):	1.02		I Drahail SC:	1.013				
							PG remperature (F).	5	4	I Pleboli SG.	1.037				
							Corrected FG:	1.02	3	blume (gal):	8.65	_			
							Estimated ABV (%):	5.2%	/4	eboil Volume:	1.035				
							Actual ABV (%):	4.19		remerature (F):	60				
							IBU to Gravity Ratio:	0.3	9	SG:	1.035				
									_						
							Diacetyl Rest			Carbonation		I			
							Target Fermentation Completion:			me.	1.05				
							Target SG for Diacetyl Rest:			omporaturo (E):	1.00				
							raiger e e loi bideetji ricet.		_	ciliperature (1).					
										ugai (02).					
							Fermentation		EV	= (02):					
							CO2 Released During Fermentation (g):	649.2	/Forc	ced Carbonation (lbs):					
												_			
						Notes							User Variables		
Toast 1 lb. Golden Promise for abo	ut an hour a					12/4: nice and maity, no defects whatsoever; great brew!					12 0	2. Bottles Required:	51	White Labs WLP028 (Edinburgh Scottish Ale)	
Boil about 4 qt of first runnings and	reduce to 1	th 5 mins left	in boil.			12/8: already nicely carbonated; great malty aroma but no noticeable smoke.						ary Fermentation Ter	mp. (F): 60	mL starter; ferment, crash cool and decant	
Ferment at 60F for 3 to 4 weeks						Flavor is nice and malty, a bit dry with nice bitterness; still young and not quite carbonated properly.						ndary Fermentation	Temp (F): 70		
Condition in secondary (keg) at 70	for 2 to 3 w					(Beautiful color!							/Sparge Schedule:		
Strike: 6.3 gal (~2.28 mash ratio):	sparge: 4 9					I suppose I won't use peat malt next time: let the yeast contribute smoke instead								le Infusion, 154F, 60 min; Batch Sparge	
New strike/sparce formula:						12/18: This is an increadibly wonderful back to the year owned have nake 10 rate.						r (E):			
Mach volume = probail volume / 2 + 0.5 + grain observation							12/16. This is an increably wonderful beer! I don't notice any flaws. Next time, I make 10 gals.					Case	a Temperature Facto	ter (F)	
wash volume = prepoil volume / 2	+ 0.5 + grai	in absorption										Spar	ge remperaturé Fac	юг (г).	rementation Schedule:
mash ratio = mash volume * 4 / tol	aı grain weig	gnt										Masi	n nme (min):	60	Primary rermentation: 28 days (60F
Sparge volume = preboil volume /	2 + 0.5														Secondary Fermentation: 21 days @70F
10/16: pulled 2 qt first runnings, bo	iled down to	added at 5 n	nins left i	in boil.							Spec	ific Gravity (Brix):	13.8	B	
11/13: nice and malty flavor, great	aroma with a	a hint of smo	oke/peat, perf	ect bitter	mess!							Spec	ific Gravity (SG):	1.054	4