



AMBERS and REDS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

SCOTCH 80

ALL GRAIN RECIPE KIT - 23L Batch



4.6% ABV - 26 IBU (BR 0.5#)

This gloriously malt-driven SCOTTISH EXPORT ALE possesses all the kilt-lifting energy of a stowed out pub, with big notes of toffee, toasted breadcrumb and biscuit from the careful curated blend of specialty malts. It's Beer O'Clock- so why not go for a pint?

INGREDIENTS

Golden Promise - 3.7kg
Biscuit - 410g
Caramalt - 410g
Light Crystal - 410g
Brown - 210g
Eclipse Wheat - 50g

HOPS

East Kent Goldings - 50g
Styrian Goldings - 50g

YEAST*

M36 Liberty Bell Ale Yeast 10g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient

* Default Kit ingredients; other options available. Whirlfloc and Nutrient sold separately.



HOPS MALT

WATER PROFILE

AMBER BALANCED

Ca² 50, Cl 60, SO₄² 75, HCO 24

Target Mash pH: 5.4

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.6g

Magnesium Sulphate: 2.5g

Calcium Chloride: 3.6g

Bicarb Soda: 1g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 1.6g

Calcium Chloride: 1.6g

Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE 23L

TOTAL WATER 33L

MASH WATER 18L

SPARGE WATER 15L

MASH TEMP 67°C

MASH TIME 60 min

^BOIL VOLUME 29L

BOIL TIME 60m

^PRE-BOIL GRAVITY 1.043

ORIGINAL GRAVITY 1.049

MASH EFFICIENCY 76%

BOIL ADDITIONS (60min boil)



60 min 30g EAST KENT GOLDINGS



10 min 15g EAST KENT GOLDINGS

5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min Turn off heat, chill to 90°C

90°C HOPSTAND 20g STYRIAN GOLDINGS
for 10 min

CHILL to 21°C TRANSFER TO FERMENTER

FERMENT 21°C until complete

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



BREWER'S NOTES eg. check SG, Final Gravity, ABV...