

Scottish Ale Traquair House (clone) - 6.7%

British Strong Ale

Author: hichaechoc@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.45
Colour : 31 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.070
Final Gravity : 1.019

Fermentables (1.73 kg)

1.696 kg - Best (Pale) Ale Malt 5.7 EBC (98%)
^ The Malt Miller (GB) MAL-00-042
34 g - Roasted Barley 1300 EBC (2%)
^ The Malt Miller (UK) MAL-02-007

Hops (14.2 g)

120 min - 10.3 g - East Kent Goldings - 5.4%...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
10 min - 3.9 g - East Kent Goldings - 5.4% (3...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.39 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 5.6 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.39 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.33 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

1 pkg - Wyeast Labs Scottish Ale 1728

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 5.19 L
Sparge Water : 6.15 L
Boil Time : 120 min
Total Water : 11.34 L



31 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
69.9 °C - Strike Temp
64 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
14 °C - 10 days - Primary
18 °C - 4 days - Diacetyl rest
14 °C - 14 days - Carbonation
14 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 112 Mg 13 Na 26 Cl 130 SO 162 HCO 41

SO/Cl ratio: 1.3
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 7.2 %, IBU = 29, OG = 1.070, FG = 1.015.