

## Traquair House Ale - Strong Scotch Ale (9E) - 8.3%

## Strong Ale

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Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.4  
 Colour : 25 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051  
 Original Gravity : 1.078  
 Final Gravity : 1.015

## Fermentables (1.81 kg)

1.593 kg - Pale Ale Malt 5.5 EBC (87.9%)  
 ^ The Malt Miller (UK) MAL-00-042  
 167 g - Sugar, Muscovado 49.5 EBC (9.2%)  
 53 g - Crystal Dark 265 EBC (2.9%)  
 ^ The Malt Miller (UK) MAL-01-038

## Hops (16 g)

60 min - 16 g - Fuggles - 4.5% (32 IBU)  
 ^ The Malt Miller (UK) HOP-04-002

## Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.38 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.67 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.71 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.72 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

## Yeast

1.1 pkg - White Labs Edinburgh Ale WLP028

## 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.94 L  
 Sparge Water : 4.52 L  
 Boil Time : 60 min  
 Total Water : 9.46 L



25 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature

## Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

## Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 53 Mg 9 Na 51 Cl 101 SO 76

SO/Cl ratio: 0.8

Mash pH: 5.37

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 = 7.9 %, IBU = 31.6, EBC = 47.5, OG = 1.078, FG = 1.022.