

-	SCOTTISH EX	PORT	ALE BJCP 2015: 14C		
	ALL-GRAIN METHOD (13080)		VITAL BEER STATS		
	5kg JW Traditional Ale		Boi	ch Volume: 23 litres I Volume: 28 litres h time: 60 mins @ 65°C	Wyeast 1728 WLP028 MG Premium Ale S-04 Nottingham
	SPECIALTY MALTS	Boil time: 60 mins		MJ M15 Empire Ale	
-	0.25kg JW Crystal Light 0.25kg JW Chocolate 0.15kg GF Biscuit 0.1kg WY Special W				
Ŕ	HOPS				
	15g Challenger 30g Fuggles	@ @	60 15	(Bittering hops) (Flavour hops)	
Đ	<b>OTHER ADDITIONS</b> Whirlfloc tablet	@ 10 (Boil)	2	SUGGESTED YEAST Wyeast 1728 Scot WLP028 Edinburg SafAle S-04	tish Ale h Scottish Ale
				LalBrew Nottingha Morgans Premium MJ M15 Empire A	n Ale

## BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING:

5

**Tasting date:** 

**Appearance:** 

Aroma:

Taste:

**Overall:** 



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G. : 1.054 Estimated F.G. : 1.015 Estimated ABV : 5.1%

SRM : 22.5 IBUs : 19

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A malt-focussed, generally caramelly beer with perhaps a few esters and occasionally a butterscotch aftertaste. Hops only to support and balance the malt. The malt character can range from dry and grainy to rich, toasty, and caramelly, but is never roasty and especially never has a peat smoke character.

**Aroma:** Low to medium maltiness, often with flavours of toasted breadcrumbs, lady fingers, and English biscuits. May have traditional English hop aroma (earthy, floral, orang-citrus, spicy etc).

**Appearance:** Pale copper to very dark brown. Clear. Low to moderate, creamy off-white head.

**Flavour:** Entirely malt-focussed, with flavours ranging from pale, bready malt with caramel overtones to rich-toasty malt. Hop bitterness to balance the malt. No to low hop flavour is allowed and should be of English character.

**Mouthfeel:** Medium-low to medium body. Low to moderate carbonation. Can be relatively rich and creamy to dry and grainy.