



SCOTTISH EXPORT ALE



ALL-GRAIN METHOD (13080)

- 5kg JW Traditional Ale



SPECIALTY MALTS

- 0.25kg JW Crystal Light
- 0.25kg JW Chocolate
- 0.15kg GF Biscuit
- 0.1kg WY Special W



SUGGESTED YEAST

Liquid:

- Wyeast 1728
Scottish Ale

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M15 Empire Ale



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|------------|---|--------|------------------|
| ▪ 15g | Challenger | @ | 60 min | (Bittering hops) |
| ▪ 30g | Fuggles | @ | 15 min | (Flavour hops) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

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

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

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.