

BeerSmith 2 Recipe Printout - <http://www.beersmith.com>
Recipe: McHale's Scottish Ale 2014 GABF Gold Medal Winner (fly sparge)
Brewer: MSBC Club Brew Spring 2015
Asst Brewer:
Style: Scottish Ale
TYPE: All Grain
Taste: (30.0)

Recipe Specifications

Boil Size: 7.42 gal
Post Boil Volume: 5.72 gal
Batch Size (fermenter): 5.50 gal
Bottling Volume: 5.50 gal
Estimated OG: 1.054 SG
Estimated Color: 12.1 SRM
Estimated IBU: 21.1 IBUs
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency: 75.0 %
Boil Time: 90 Minutes

Ingredients:

Amt Name Type # %/IBU
10.00 lb Golden Promise (1.8 SR Grain 1 88.9 %
1.00 lb Cara Gold - CHÂTEAU CA Grain 2 8.9 %
0.25 lb Pale Chocolate Malt (2 Grain 3 2.2 %
1.25 oz Fuggles [4.50 %] - Boi Hop 4 21.1 IBUs
1.00 Items Whirlfloc Tablet (Boil Fining 5 -
1.0 pkg British Ale Yeast (Wye Yeast 6 -
1.0 pkg Dry English Ale (White Yeast 7 -

Mash Schedule: Single Infusion, Medium Body, No Mash Out
Total Grain Weight: 11.25 lb

Name Description Step Temperat Step Time
Mash In Add 14.06 qt of water at 169.4 F 157.0 F 30 min

Sparge: Fly sparge with 5.25 gal water at 166.0 F

Notes:

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