

Filthy Bad Guy AG (Dry)

Strong Scotch Ale (9 E)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 23 Sep 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.17 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
15 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	82.2 %
1 lbs	Special B (Dingemans) (147.5 SRM)	Grain	2	5.5 %
8.0 oz	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	3	2.7 %
8.0 oz	Cara 20 (Dingemans) (23.0 SRM)	Grain	4	2.7 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	5	2.7 %
8.0 oz	GoldSwaen Light (The Swaen) (3.0 SRM)	Grain	6	2.7 %
4.0 oz	Roasted Barley (Muntons) (515.0 SRM)	Grain	7	1.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.95 gal of water at 163.2 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.22gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.070 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Goldings, East Kent [5.80 %] - Boil 60.0 min	Hop	8	16.8 IBUs
1.00 oz	Perle [7.00 %] - Boil 40.0 min	Hop	9	17.8 IBUs
1.00 oz	Goldings, East Kent [5.80 %] - Boil 30.0 min	Hop	10	12.9 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.085 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.085 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 23 Sep 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 30 Sep 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 07 Oct 2011 - Carbonation: Bottle with 3.93 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 06 Nov 2011 - Drink and enjoy!

Notes