

Johnny Jujitsu 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: 06 May 2003

Brewer:

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)

Efficiency: 68.00 %

Est Mash Efficiency: 71.2 %

Taste Rating: 45.0



Taste Notes: Smokey and strong, this scotch ale can give you what you need. Similar to Scotty Karate.

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.50 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
18 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	85.7 %
1 lbs	Caramunich Malt (56.0 SRM)	Grain	2	4.8 %
1 lbs	Smoked Malt (9.0 SRM)	Grain	3	4.8 %
8.0 oz	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	4	2.4 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	5	2.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.81 gal of water at 163.2 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 2.69gal) of 168.0 F water
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First Wort Hops

Amt	Name	Type	#	%/IBU
1.00 oz	Goldings, East Kent [5.00 %] - First Wort 6...	Hop	6	14.4 IBUs

- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.080 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Goldings, East Kent [5.00 %] - Boil 30.0 min	Hop	7	10.1 IBUs
1.00 oz	Goldings, East Kent [5.00 %] - Boil 10.0 min	Hop	8	4.8 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.098 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
2.0 pkg	Windsor Yeast (Lallemand #-) [23.66 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.098 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 06 May 2003 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 13 May 2003 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.023 SG)
- Date Bottled/Kegged: 20 May 2003 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 19 Jun 2003 - Drink and enjoy!

Notes