

#24: 1885 Scotch Ale (Traditional Scotch Ale)

Chris Swingley Kevin Hannah (10-Jan-2004)

Recipe formulated from Harrison. 2003. Old British Beers. Recipe number 83, Page 56.

Recipe (for 5 gallons final volume)

- 16 pounds (89%) Crisp Maris Otter Pale Malt
- 2 pounds (11%) Amber Malt (Maris Otter, baked 45 minutes @ 225 F, 30 minutes @ 300 F)
- 2.0 ounces Willamette pellet hops, 5.6% AA (75 minutes)
- 0.5 ounces Horizon pellet hops, 10.0% AA (75 minutes)
- 0.5 ounces Fuggles whole hops, 4.0% AA (dry hopped in secondary)
- 1 teaspoon Irish Moss (10 minutes)

Wyeast #1728 Scottish Ale Yeast, pitched at 72°F

Starter: 1000 ml 1.030 canned wort, started 1 day earlier

Water

- Water Wagon water
- 12.0 gallons mash water treated with:
 - 7.0 grams Gypsum
 - 2.6 ml 88% lactic acid
- 6.0 gallons sparge water treated with:
 - 4 ml 88% lactic acid

Mash

- 18 quarts water @ 168°F, grist ratio of 1.0 quarts:pound @ 152°F (Held 100 minutes)

Sparge

- 8 quarts water @ 210°F, drain
- 15 quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 100 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 7 days, 68°F, Gravity 1.060 at transfer to secondary!
- Secondary: glass, 42 days, 65°F

Packaging

- Bottled with 82 grams dextrose
- Conditioned for 8 weeks
- Ready to drink on 24-Apr-2004

Properties

Starting Gravity: 1.080	Final Gravity: 1.022
Original Extract: 19.4°Plato	Apparent Extract: 5.6°Plato
Alcohol: 7.7% by volume	Alcohol: 6.0% by weight
Apparent Attenuation: 71.2%	Mash Efficiency: 67%
Bitterness: 40 IBU	Color: 19°SRM

Brewing Notes

- Insufficient aeration resulted in poor performance of yeast, especially under high gravity conditions of the wort.

Tasting Notes

- 26-Apr-04 (15 weeks) -- Phenolic, alcohol flavors and mouthfeel. Lots of strange esters and other off-flavors present. Definitely not appropriate for a Scotch Ale. I'll have to make this one again, but properly aerate the wort. Maybe pitch over the yeast cake from a low gravity ale.
- 24-Jun-04 (28 weeks) -- Still tastes funky, hard to drink. I'll keep it around since it's in bottles, but I

don't think it will improve. The recipe is good, I just didn't execute it very well.