

Orkney Ale - 5.1%

Scottish Export

Author: Blue Bridge Brewing

Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.3
Color : 13 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.054
Final Gravity : 1.015

Fermentables (23 lb 5.9 oz)

20 lb 15.1 oz - Pale Malt, Maris Otter 3 SRM...
1 lb 1.6 oz - Crystal 2-Row 60 SRM (4.7%)
15.9 oz - Rice Hulls 0 SRM (4.3%)
5.3 oz - Chocolate Malt 510 SRM (1.4%)

Hops (2.12 oz)

60 min - 2.12 oz - East Kent Goldings (EKG) -...

Miscellaneous

Mash - 12.3 g - Calcium Chloride (CaCl2)
Mash - 1 items - Campden Tablets
Mash - 9.4 g - Epsom Salt (MgSO4)
Mash - 12.3 g - Gypsum (CaSO4)
10 min - Boil - 2 items - Whirlfloc
Secondary - 4 oz - Oak Chips
Secondary - 1 items - Vanilla Bean

Yeast

2 pkg - Wyeast Labs Scottish Ale 1728

BrewZilla / RoboBrew 65L

Batch Size : 45.42 L
Boil Size : 55.9 L
Post-Boil Vol : 49.4 L

Mash Water : 47.03 L
Sparge Water : 14.75 L
Boil Time : 60 min
Total Water : 61.78 L

Brewhouse Efficiency: 77%
Mash Efficiency: 80.4%



13 SRM

Mash Profile

Medium fermentability
152.6 °F - 60 min - Mash In
168 °F - 0 min - Mash Out

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Distilled Water (Style - General)
Ca 100 Mg 15 Na 0 Cl 96 SO 170 HCO 0

SO/Cl ratio: 1.8
Mash pH: 5.34

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Attempted clone of Innis & Gunn
Gold medal for 2018 WBB Pro/Am Brew Challenge

Take 2 gallon of first runnings and boil until reduced by half. Add this to the wort for kettle caramelization.