



# RECIPES

# LALBREW® NOTTINGHAM - SCOTCH ALE 30L



## STEP 1

### LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>27</b>
<b>Beg Kettle Vol</b>	<b>30</b>
L:G	2.5
<b>Mashing in Liquor</b>	<b>26</b>
Lauter	0
<b>Sparge Liquor</b>	<b>13</b>
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



## STEP 2

### MALT

<b>Original Gravity/Plato</b>	<b>1,0763</b>	<b>18.5</b>
BME (premised)	0.860	
<b>Colour (Lovibond)</b>	<b>17 to 24</b>	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pale Ale Malt</b>	0.86	0.80	0.688	3.0	4.2
<b>Crystal</b>	0.09	0.73	0.628	59.0	8.6
<b>Pale Chocolate</b>	0.02	0.73	0.628	150.0	4.9
<b>Peated</b>	0.02	0.80	0.688	2.0	0.1
<b>Roasted</b>	0.01	0.72	0.619	300.0	4.9
<b>TOTAL</b>					<b>22.5</b>

**EXTRACT (KG): 5.38**

WEIGHT OF MALT (KG)

<b>Pale Ale</b>	<b>6.72</b>
<b>Crystal</b>	<b>0.77</b>
<b>Pale Chocolate</b>	<b>0.17</b>
<b>Peated</b>	<b>0.16</b>
<b>Roasted</b>	<b>0.09</b>
<b>TOTAL</b>	<b>7.91</b>



### TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>156</b>	<b>69.0</b>
Sparge Temp	172	78.0

SPARGE ACID

NONE

### FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



## STEP 3

### HOPS

**Kettle Boil Time: 90 Min**

Hop Additions: 1

**IBUs: 23**

Irish Moss @ 30 min before knock-out: 1.5g (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Columbus</b>	0.16	<b>75.00</b>	0.200	1.000	23.00	<b>19</b>
<b>Coriander seed</b>		<b>whirlpool</b>				<b>1000</b>
<b>TOTAL</b>						<b>19</b>



## STEP 4

### YEAST

<b>Yeast Type/Number</b>	<b>LalBrew® Nottingham</b>
<b>Fermentation Temp</b>	<b>22°C</b>



### NOTES

- Non-filtered