

# Oak Aged Strong Rye Ale - Strong Scotch Ale (9E)

**Brewer** Shawn McCarter

**Date** 08/27/2013

**Batch Size** 5.500 gal

**Boil Size** 6.394 gal

**Boil Time** 60.000 min

**Efficiency** 75%

**OG** 1.079

**FG** 1.022

**ABV** 7.4%

**Bitterness** 22.8 IBU (Tinseth)

**Color** 13.1 srm (Morey)

**Calories (per 12 oz.)** 264

## Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Briss - 2 Row Brewers Malt	Grain	7.000 lb	Yes	No	80%	2.0 srm
Briss - Rye Malt	Grain	4.000 lb	Yes	No	76%	3.7 srm
Rice Hulls	Adjunct	16.000 oz	Yes	No	0%	0.0 srm
Biscuit Malt	Grain	4.000 lb	Yes	No	79%	23.0 srm
Caramel/Crystal Malt - 10L	Grain	16.000 oz	Yes	No	75%	10.0 srm

**Total grain: 17.000 lb**

## Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Styrian Goldings	4.5%	2.000 oz	Boil	60.000 min	Pellet	22.8

## Misc

Name	Type	Use	Amount	Time
Yeast Nutrient	Other	Boil	1.667 tbsp	10.000 min
Whirlfloc	Fining	Boil	1.000 tsp	10.000 min
Oak Cubes	Flavor	Primary	0.359 cup	14.000 min

## Yeast

Name	Type	Form	Amount	Stage
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	2.367 tbsp	Primary

## Mash

Name	Type	Amount	Temp	Target Temp	Time
Sacch	Infusion	5.000 gal	171.528 F	158.000 F	60.000 min
Final Batch Sparge	Infusion	3.534 gal	185.500 F	165.200 F	15.000 min

## Notes

Oak chips will be soaked in rum for 2 days before moving to secondary. Move the beer to secondary over the oak chips for 14 days. Move to tertiary for 14 days.