

Blootiered Bampot

Strong Scotch Ale

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 13.07 gal

Boil Time: 90 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 8/18/2012

Brewer: Patrick Yun

Asst Brewer: Curt Meyers

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
30.00 lb	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	83.22 %
1.00 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	2.77 %
1.00 lb	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	2.77 %
1.00 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2.77 %
0.80 lb	Biscuit Malt (23.0 SRM)	Grain	2.22 %
0.25 lb	Roasted Barley (300.0 SRM)	Grain	0.69 %
2.00 oz	Northern Brewer [11.00 %] (90 min)	Hops	30.5 IBU
2.00 oz	Fuggles [4.00 %] (45 min)	Hops	9.5 IBU
2.00 oz	Williamette [4.00 %] (20 min)	Hops	6.3 IBU
2.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
2.00 oz	Yeast Nutrient (Boil 15.0 min)	Misc	
2.00 lb	Sugar, Light Brown (8.0 SRM)	Sugar	5.55 %
1 Pkgs	Scottish Ale (Wyeast Labs #1728)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.096 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.026 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 9.18 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 46.3 IBU

Calories: 43 cal/pint

Est Color: 16.6 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Medium Body

Total Grain Weight: 34.05 lb

Sparge Water: 0.81 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time Name

Description

Step Temp

60 min	Mash In	Add 42.56 qt of water at 167.1 F	155.0 F
15 min	Mash Out	Add 23.84 qt of water at 194.6 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2) **Volumes of CO2:** 2.2

Pressure/Weight: 11.4 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 45.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

Add Northern hops at 90 minutes. Add Fuggle hops at 45 minutes. Add Williamette hops at 20 minutes. Irish moss towards end of boil. Add the light brown sugar at flame out.

Ferment for 15 days starting at 54° F and slowly raising to 60° F. Move to secondary for 21 days at 64° F. Force carbonate to 2.2 volumes.

This beer took first place in category 9e of a Scottish and Irish Ale Club Only Competition sponsored by the Knights of the Brown Bottle of Arlington, TX on May 19, 2012. It was submitted by Patrick Yun and Curt Meyers of the Forest City Brewers out of Roscoe, IL.

<http://wiki.homebrewersassociation.org/BloutierdBampot>

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