

Festival Memorial Ale

Bob t'Dog's interpretation of a Scotch Ale brewed in the lat 1800's, sweeter, darker, stronger with little hop aroma ... 300gallons available at the festival !!!! take a step back in time and visualise a bygone era of Scottish brewing.

Basic Recipe -

Infusion Mash - Scotch Ale

Water : soft to medium hard

Mash : Thick 68oC

Sparge Temp high – 80oC – large volume

Malt – OG 1088

Pale

Crystal

Roasted

Wheat

Caramelise 1st part of wort

Fuggles only for bittering

Fermentation

High charge of yeast - <19oC

FG 1021

Cold conditioning for as long as possible

Cowie Brewery

Extract from P79 of The Highways and Byways around Kincardineshire .. Archibald Watt

"on the site of the garden and of Stonehaven motors in Barclay Street there once existed a brewery which in the middle of the 19th century supplied the hostelrys in Stonehaven. in the 1880's it still employed some 12-20 hands, but gradually large combines ousted small enterprise. Now all that remain are cellars and dungeons, hidden beneath the garden, the top of the vaulted arches being some two feet beneath the ground. One cellar remains below the main road, but now cemented up to prevent subsidence. Yet does one piece of evidence remain. Look at the top right hand corner of the garden and you will see quite clearly the base of the huge brick chimney which once stood there. It was possible for passers by to enter the brewery itself for refreshment if they so wished, and that the brewery was popular is further evidenced by the fact that Stonehaven once possessed 30-35 licensed establishments - one for every 93-94 men, women and children at that time."

Festival group recreates beer made in 1800s

[http://www.pressandjournal.co.uk/Article.aspx/1420855;](http://www.pressandjournal.co.uk/Article.aspx/1420855)

Stonehaven event to have ale from every scottish brewery

A beer from a north-east brewery that closed its doors 100 years ago is being recreated as part of an inaugural ale festival.

When the Bridge of Cowie Brewery closed down, the popular beers it produced for Stonehaven residents disappeared with it.

The organisers of the first Stonehaven Real Ale festival have created a new Memorial Ale, a reproduction of the beer that would have been made in the once-thriving brewery. The group has produced about 300 gallons of the new ale which it says is sweeter, darker and stronger than ales of modern times.

Festival organiser Robert Lindsay researched old records to discover the ingredients and methods of making beer more than a century ago. He said: "You can tell from excise records what sort of malt was being bought in and what strength of beer was being brewed.

"Our Memorial ale will be typical of a Scotch Ale being brewed in the late 1800s.

"It will be darker, stronger and sweeter than the sort of ales we are used to these days, with very little hops to it."

When making the ale at the Deeside Brewery at Dess, near Aboyne, the organisers went to great lengths to recreate the process, conditions and temperatures that would have been found at the Bridge of Cowie facility.

The Memorial ale has been named in tribute to the vanished brewery and to reflect the festival's logo, which incorporates Stonehaven's war memorial.

The two-day Stonehaven Real Ale Festival begins on November 5 and will feature at least one beer from every brewery in Scotland.