

# 60 /- (Sixty Shilling) Scottish Ale

## Ingredients

4 lbs Canadian Light Liquid Malt Extract  
1 lb Munton's Light Dried Malt Extract  
0.125 lb Thomas Fawcett 90L Crystal Malt \*  
0.25 lb Thomas Fawcett 45 L Crystal Malt L \*

## Statistics

Original Gravity	1.037
Final Gravity	1.010
Alcohol Content	3.5%

½ oz. Kent Golding (Bittering) with 60 minutes left in the boil.

Mangrove Jack's M79 Burton Union Ale or Danstar Windsor Ale

2 Muslin Bags  
5 oz Priming Sugar (for bottling)

\* The malted grains are all **crushed together** in the clear plastic bag

## Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Place crushed grains in muslin bag and add them to your brew kettle along with 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Stir until completely dissolved.
4. Put the pot back on the burner and bring to a boil. Once boiling, place bittering hops into a muslin bag, add to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. OPTIONAL: After 45 minutes: Add ½ teaspoon of Irish moss (or 1 Whirlfloc tablet) to help clarify your beer (optional).
6. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
7. Pour 2.5 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 75°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
9. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2 to 3 days).
10. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

## Keystone Homebrew Supply

435 Doylestown Rd, Montgomeryville, PA 18936  
(215) 855-0100 sales@keystonehomebrew.com

128 E 3<sup>rd</sup> Street, **Bethlehem**, PA 18015  
(610) 997-0911 infobeth@keystonehomebrew.com