

# Scotch Ale

## (All Grain)

*Each sip of this thick, auburn beer is preceded by earthy aromas of smoked malt and heather. Scottish yeast accents the sweetness of the malt and adds its own subtle smokiness. An excellent candidate for extended cellaring; time will make it a mysteriously complex beer with many delicious but difficult-to-name flavors.*

### Ingredients

16 lb. Thomas Fawcett Golden Promise \*  
1 lb. Muntion & Fison Crystal Malt 60° L\*  
.5 lb. Hugh Baird 130° L\*  
.5 lb. Briess Carapils 1.5°L\*  
.125 lb. Thomas Fawcett Peat Smoked Malt 14° L\*

### Statistics

Original Gravity	1.082
Final Gravity	1.023
Alcohol Content	7.4%

1 oz. Northern Brewer Hop Pellets (Bittering) with 60 minutes left in the boil.

2 oz. Heather Tips (Flavoring) with 10 minutes left in the boil.

Wyeast # 1728 Scottish Ale Yeast

\* 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 all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops and heather tips along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. 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 until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the 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

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