



# 80/- SCOTTISH ALE



Around the turn of the 20th century, beer in Scotland was termed on the price per barrel in shillings. The price paid roughly designated the alcohol content of the beer. This 80/- (shilling) recipe is the type regarded by many as the "classic" Scottish Ale in ABV with an added touch of peat smoked malt for a flavor faintly reminiscent of Scotch Whiskey. Enjoy this malt forward, clean finishing, session beer that is perfect for mild weather and long cool nights with friends.

## Ingredients

UK Crystal 60 8 oz  
 CaraPils 4 oz  
 US Roasted Barley 2 oz  
 Peat Smoked Malt 1 oz  
 Maris Otter Extract (LME) 6.3 lb  
 Kent Golding Hops 1 oz  
 Whirlfloc Tablet 1 pc

Yeast: Wyeast 1728 or Nottingham

## Brew Specs

Style: Scottish  
 Export 80/-  
 OG: 1.043  
 FG: 1.012  
 IBU: 21  
 ABV: 4.0  
 Yield: 5 Gallons

\*specs assuming four gallon boil

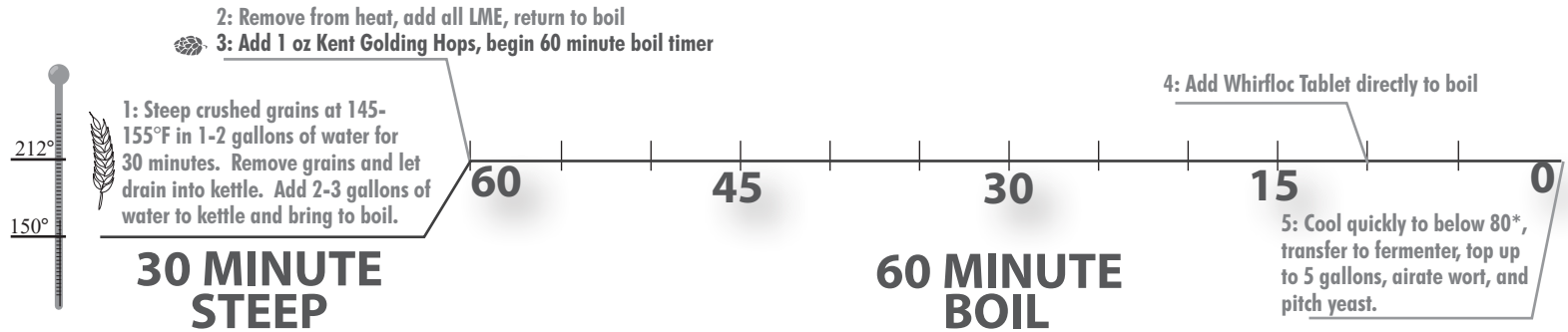
## Fermentation

1 Stage Fermentation  
 15-30 days at 55°-72°F  
**OR**  
2 Stage Fermentation  
 Primary: 7-10 days at 55°-72°F  
 Secondary: 10-20 days at 55°-72°F  
 Bottle and condition at 60°-70°F for 10-30 days or until carbonated

## Recipe Tips

- Scottish Ales prefer colder fermenting temps for a clean fermentation free of noticeable fruit esters. The Scottish Ale yeast from Wyeast will ferment well as low as 55°
- Higher fermentation temperatures will result in an increased ester profile.
- Add extract and increase boil to 90 minutes for increased kettle caramelization and a sweeter beer. Keep your hop addition at the 60 minute mark.

## Brew Schedule



## Brewing Notes and Measurements

Brew Date \_\_\_\_\_  
 Measured Original Gravity \_\_\_\_\_  
 Measured Volume in Primary \_\_\_\_\_

Days in Primary \_\_\_\_\_  
 Days in Secondary \_\_\_\_\_  
 Measured Final Gravity \_\_\_\_\_  
 Date Bottled/Kegged \_\_\_\_\_

Yeast pitching temp: \_\_\_\_\_  
 Day 1: \_\_\_\_\_ Day 3: \_\_\_\_\_ Day 5: \_\_\_\_\_  
 Day 7: \_\_\_\_\_ Day 10: \_\_\_\_\_ Day 14: \_\_\_\_\_

## Other Notes/Tasting Notes

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