





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	
Liquid Extract (LME)	6.3 lb	
Kent Golding Hops	1 oz	
Whirlfloc Tablet	1 pc	

Yeast: A31 Tartanm,
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

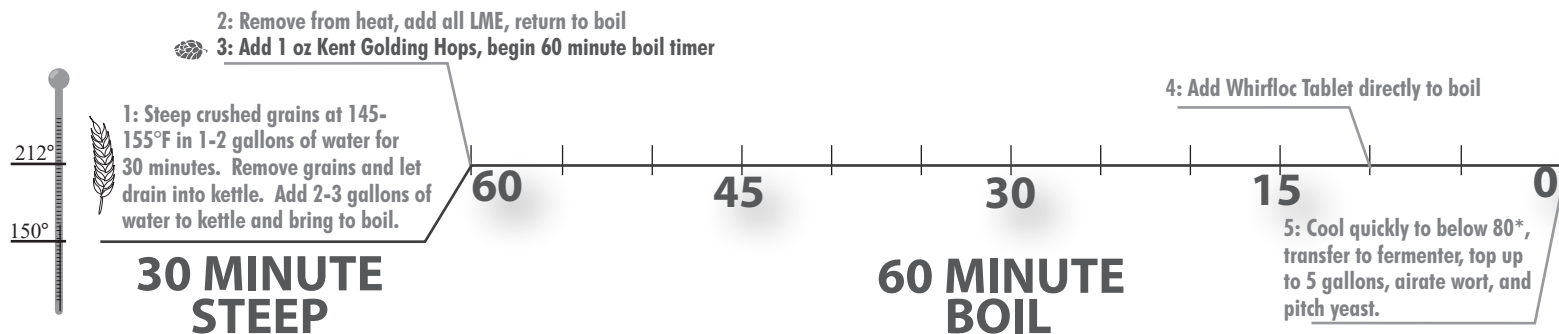
Secondary: 10-20 days at 55°-72°F

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
