



SCOTTISH HEAVY

RECIPE STATS

Est. SG: 1.030-1.035

Est. FG: 1.005-1.008

IBU: 20

SRM: 20

ABV: 3.5%

INGREDIENTS

5 lbs Maris Otter Malt

1 lb Fawcett Crystal Malt

0.5 lb Chocolate Rye Malt

0.5 lb White Wheat Malt

1 oz Fuggle Hops

Scottish Ale Yeast (Wyeast 1728) or S-04

British Ale

Notes

MASH SCHEDULE

Heat 10 quarts of water to 162°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F. Fly sparge with 4 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

HOP ADDITIONS

1 oz Fuggle @ 60 minutes

FERMENTATION GUIDELINES

Chill wort to 60°F and pitch yeast. Ferment around 65°F.