



# SCOTTISH HEAVY

---

## RECIPE STATS

Est. SG: 1.030-1.035

Est. FG: 1.005-1.008

IBU: 20

SRM: 20

ABV: 3.5%

## INGREDIENTS

4.25 lbs Golden Light LME

0.5 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

## BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add  $\frac{1}{4}$  to  $\frac{1}{2}$  of your extract. Congratulations! you've made wort.

Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

## HOP ADDITIONS

1 oz Fuggle @ 60 minutes

## FERMENTATION GUIDELINES

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