

Scottish Ale 60/-

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

1lb Caramel 40L	Steep 20 minutes at 155F
.25lb Caramel 120L	Steep 20 minutes at 155F
.125lb Chocolate Malt	Steep 20 minutes at 155F
3lbs Pale DME	60 minute boil
1oz Fuggle hops	60 minute boil
Ale Yeast	Ferment cool 60-62F

Additional Notes:

It is important to ferment this beer cool to minimize ester production, allowing the caramel flavors to dominate.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-Low carbonation (1.8-2.2 volumes of CO₂).

Weight Measurements: 3oz corn sugar, or 2.9oz table sugar.

Volume Measurements: 2/3 cup Corn Sugar (loose, fluffed), 1/2 cup Corn Sugar (packed), or 1/3 cup+2 Tbsp table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.031

Color: 16 SRM

IBU: 15 - ABV: 3.1%