

Alcohol Strength = 5.4% ABV  
Bitterness = 44.5 IBU  
Original Gravity = 12.7 Plato



# Scotch Ale

## Ingredients:

### Specialty Grains

Crystal Malt 40L – 12 oz

Chocolate Malt – 3.5 oz

Smoked Malt – 2.5 oz

### Liquid Malt Extract (LME)

Pilsner Malt Extract - 9 lbs 8 oz

Munich Malt Extract – 1 lbs

### Hops & Additives

First Hops: East Kent Goldings – 2 oz

Second Hops: East Kent Goldings – 0.5 oz

Additives: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients,  
4 oz of Beet sugar, 4oz of molasses

### Yeast

Pub Yeast

## Time | Steps:

- |             |  |  |
|-------------|--|--|
| Pre-Boil    |  | Heat to 150°F, add the <b>Specialty Grains</b> .<br>Then set a <b>15min timer</b> .                                |
| After 15min |  | Remove <b>Specialty Grains</b> and add the <b>LME</b> ,<br>then bring to <b>First Boil</b> .                       |
| First Boil  |  | Add your <b>First Hops</b> . Then set a <b>40min timer</b> .   |
| After 40min |  | Add your <b>Second Hops</b> . Then set a <b>10min timer</b>  |
| After 10min |  | Add your <b>Additives Hops</b> . Set a <b>10min timer</b>  |
| After 10min |  | Turn off the steam and create a whirlpool.<br>Cool the wort and transfer to a fermenter.<br>Add the <b>Yeast</b> . |
| Wrap up     |  | Schedule a bottling time or a time to pick up your keg   |

A malt-forward character with some degree of caramel-like malt flavors and a soft and chewy mouthfeel. Some examples feature a light smoked peat flavor. Hops do not play a huge role in this style, yet a rich malt profile delivers a complex drinking experience.

