



Scottish Ale

Final Volume	23	litres
Original Gravity	1.035	
Pale Malt	3200	gm
Crystal Malt	750	gm
Amber Malt	500	gm
Chocolate Malt	250	gm
Wheat Malt	250	gm
Fuggles Hops	50	gm
Goldings Hops	42	gm
Goldings Hops	7	gm
Mash Water	12	litres
Dry Ale Yeast	1	packet
-- OR -- Liquid Ale Yeast	1	vial

- 1) Heat the mash water to 75°C and stir in the malts
- 2) Let rest for 90 minutes, checking the temperature remains at or close to 65°C
- 3) Heat about 20 litres of water to 75-80°C for sparging
- 4) Sparge until you collect 23-25 litres of wort
- 5) Bring to a boil and add the Fuggles hops and the first allotment of 42 gm of Goldings hops
- 6) After 105 minutes of boiling, add the second allotment of 7 gm of Goldings hops and boil for another 15 minutes
- 7) After 120 minutes of boiling, turn off the heat and strain off the clear wort into your primary fermenter. Top up if necessary with boiled water. Cover the primary fermenter and let the wort cool
- 8) If you were not able to make a yeast starter the night before, set aside about 2 litres of the wort and quickly chill. Add the yeast to the starter wort once it has reached 70°C. If you prefer not to make a yeast starter, simply follow the instructions that come with your yeast
- 9) Once the wort has cooled to 70°C, take a hydrometer reading, then pitch your yeast, stirring vigorously
- 10) After about 3-5 days (when the yeast head has fallen) transfer to the secondary fermenter and fit the air lock
- 11) After 7 to 10 days in the secondary fermenter transfer back to the primary fermenter and bottle/keg
- 12) Sample after 7 days in the bottle/keg