

SCOTTISH 80 /- (All Grain)

Official NORTHERN BREWER Instructional Document

Scotland's answer to the English ESB, but with emphasis on malt instead of hops. Satisfying without being too rich, a Scottish 80 /- is still potent enough to make you hear bagpipes if you overindulge. Even though it's not a bitter beer, the use of quality hops is key; our kit uses a judicious dose of quality English hops. British Crystal lends a caramelly and slightly fruity edge to the clean maltiness of this dark-amber ale.

O.G: 1.047 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs. British Golden Promise
- 1 lbs English Medium Crystal

BOIL ADDITIONS & TIMES

- 1 oz US Fuggle (60 min)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Windsor Ale Yeast. Optimum temp: 564-70F.
- **LIQUID YEAST OPTION:** Wyeast 1728 Scottish Ale. Apparent attenuation: 69-73%. Flocculation: high. Optimum temp: 55°-70° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz US Fuggle (60 min)

YEAST

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Optimum temp: 564-70F.

LIQUID YEAST OPTION: Wyeast 1728 Scottish Ale.
Apparent attenuation: 69-73%. Flocculation:
high. Optimum temp: 55°-70° F.