

SCOTTISH 60/- (All-Grain)

Official NORTHERN BREWER Instructional Document

A low-gravity session beer, 60 shilling ale is the Scottish cousin of the English ordinary bitter. This style is traditionally sparingly hopped and given a long, cool fermentation to produce a beer with good clarity and a clean, malty flavor and aroma. Deep amber color with an off-white head and a modest alcohol content - we can't guarantee it's going to make you look good in a kilt, but it's an excellent beer to have on hand for impromptu social gatherings or a quiet evening of contemplation.

OG 1.031 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 5 lbs. Maris Otter
- 1 lbs Briess Caramel 80L

BOIL ADDITIONS & TIMES

- 1 oz UK Kent Goldings (60 min)

YEAST

- If you chose dry yeast:

SAFBREW S-33.

Optimum temperature: 59-75°F

- If you chose liquid yeast:

WYEAST #1728 SCOTTISH ALE YEAST.

Optimum temperature: 55-70°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz UK Kent Goldings (60 min)

YEAST

If you chose dry yeast:

SAFBREW S-33.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1728 SCOTTISH ALE YEAST.

Optimum temperature: 55-70°F.