

SCOTTISH 70/- (All Grain)

Official NORTHERN BREWER Instructional Document

Falling in between Light 60/- and Export 80/- in gravity, strength, and bitterness, Heavy 70/- completes the Scottish session beer trifecta. Clean and balanced with a roasty edge to its off-dry finish, "heavy" might be a bit of a misnomer: it is stronger than a Scottish 60/-, but its multiple-pint quaffability is a far cry from a Wee Heavy. Our 70/- is hopped towards the high end of the style range and features a malt character that runs the gamut from sweet caramel to restrained roastiness and subtle biscuit; it also gets a creamy texture and palate fullness from an addition of malted oats.

OG 1.040 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6.25 lbs. English Maris Otter
- 0.5 lbs. Briess Caramel 80L
- 0.5 lbs. Fawcett Oat Malt
- 0.25 lbs. Amber Malt
- 0.125 lbs. English Roasted Barley

BOIL ADDITIONS & TIMES

- 0.75 oz. US Fuggle (60 min)
- 0.5 oz. US Fuggle (30 min)
- 0.25 oz. US Fuggle (15 min)

YEAST

- If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F.

- If you chose liquid yeast:

WYEAST #1728 SCOTTISH ALE YEAST.

Optimum temperature: 55-70°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. US Fuggle (60 min)

0.5 oz. US Fuggle (30 min)

0.25 oz. US Fuggle (15 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F.

If you chose liquid yeast:

WYEAST #1728 SCOTTISH ALE YEAST.

Optimum temperature: 55-70°F.