

# 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 Kent Goldings. British Crystal lends a caramelly and slightly fruity edge to the clean maltiness of this dark-amber ale.

## OG 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

- 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: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz US Fuggle (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.