

SCOTTISH WEE HEAVY (All Grain)

Official NORTHERN BREWER Instructional Document

These are the very strongest of all Scottish ales, with a garnet-brown hue, profound maltiness and high alcohol content. Our Wee Heavy showcases complex toffee and vinous notes and a restrained hop character. Best imbibed in small doses, this kit continues to develop with age and is great for cellaring.

OG 1.083 READY: 3 MONTHS +

Suggested fermentation schedule:

- 2 weeks primary; 4-6 weeks secondary;
- 2-4 weeks bottle conditioning

MASH INGREDIENTS

- 15.5 lbs. British Golden Promise
- 0.5 lbs English Medium Crystal
- 0.375 lbs Belgian Biscuit
- 0.125 lbs Roasted Barley

BOIL ADDITIONS & TIMES

- 1 oz German Northern Brewer (60 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

1 oz German Northern Brewer (60 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.