



May all your fermentations be Great Fermentations!

## 12 Penny Scottish Ale – *Special thanks to our friends at Flat 12 Bierworks for this recipe*

Truly a wonderful Scottish session ale! Rob Caputo of Flat 12 Bierworks was kind enough to share this recipe with us, which you can take home and brew yourself. A plethora of specialty malts makes this beer complex and delicious, while still being very sessionable!

### BEER SPECS

#### Original Gravity:

1.026 —1.028 @ 65% efficiency

1.029 —1.031 @ 70% efficiency

1.031 —1.033 @ 75% efficiency

**Final Gravity:** 1.006—1.010

**IBU:** 16-18

**ABV%:** 2.1% - 3.5%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A higher mash temperature is recommended to create a rich Scottish ale with a lot of body. We suggest a mash temperature of 153° - 155°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 58° - 68°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

<b>5 lbs.</b>	Mild Malt
<b>0.75 lb.</b>	Munich II (Dark Munich) Malt
<b>0.25 lb.</b>	Flaked Barley Malt
<b>0.25 lb.</b>	Victory Malt
<b>0.10 lb.</b>	Roasted Barley
<b>0.10 lb.</b>	Chocolate Wheat Malt

### FERMENTABLES

#### 60 Minute Boil

<b>0.5 oz.</b>	Willamette hops, added 45 min from the end of the 60 minute boil
<b>0.5 oz.</b>	Fuggle hops, added 30 min from the end of the 60 minute boil
<b>1.0 tsp.</b>	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale or Nottingham dry yeast

