



May all your fermentations be Great Fermentations!

## Scottie MacRocketts — *A luxuriously naughty strong Scotch ale!*

Rich, beautiful malt notes are the hallmark of this luscious strong Scotch ale created by Nathan Compton, winner of Great Fermentations' strong Scotch ale competition! Let this beer rocket you away to the Scottish highlands and beyond!

### BEER SPECS

#### Original Gravity:

1.076 — 1.078 @ 65% efficiency

1.082 — 1.084 @ 70% efficiency

1.088 — 1.090 @ 75% efficiency

**Final Gravity:** 1.019—1.022

**IBU:** 20-25

**ABV%:** 7.1% - 9.3%

**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 high mash temperature is recommended to create a rich, malty Scottish ale. We suggest a mash temperature of 155° - 157°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 sediment, if desired.

### RECIPE DETAILS

<b>15 lbs.</b>	Maris Otter Malt
<b>1.5 lbs.</b>	Munich Malt
<b>0.5 lb.</b>	Simpson's Medium Crystal Malt
<b>0.25 lb.</b>	Chocolate Malt
<b>0.1 lb.</b>	Roasted Barley

### FERMENTABLES

<b>1.5 oz.</b>	Fuggle hops, added at the beginning of the 60 minute boil
<b>1.0 tsp.</b>	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil
<b>0.5 oz.</b>	Fuggle hops, added 20 min from the end of the boil

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1728 Scottish Ale, White Labs WLP028 Edinburgh Ale, or Safale S-04 dry yeast.

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

**BREWER'S NOTES:** This beer can be made more malty and will more closely resemble a traditional strong Scotch ale by pulling a gallon or two of the first runnings and caramelizing it by boiling it down to half of its original volume. You can also get some kettle caramelization by extending the boil to 90 or 120 minutes and boiling vigorously. If doing this, be sure to plan for the extra evaporation losses in your volumes.

