



May all your fermentations be Great Fermentations!

## Scottish 80 Schilling – Classic Scottish Ale

A light brown colored ale with balance leaning towards malty sweetness. Caramel and slight roastiness is accompanied by low amounts of hop bitterness.

### BEER SPECS

**Original Gravity:**

1.042—1.044 @ 65% efficiency

1.045 —1.047 @ 70% efficiency

1.048 —1.050 @ 75% efficiency

**Final Gravity:** 1.011—1.014

**IBU:** 18-22

**ABV%:** 3.7% - 5.1%

**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 richer beer with bigger body and mouthfeel. We suggest a mash temperature of 153° - 156°F.

**Fermentation Schedule:**

We recommend a primary fermentation of two weeks at 64° - 72°F. If using Scottish Ale yeast, you may choose to perform primary fermentation at a lower temperature for a longer time, around 56°-64° for three weeks. This will yield a beer with lower ester levels and less fruitiness. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

<b>9 lbs.</b>	2-Row Brewer's Malt
<b>0.25 lb.</b>	Dark Munich (Munich II) Malt
<b>0.25 lb.</b>	White Wheat Malt
<b>0.25 lb.</b>	Carapils Malt
<b>0.13 lb.</b>	Biscuit Malt
<b>0.13 lb.</b>	Chocolate Malt
<b>0.06 lb.</b>	Roasted Barley

### FERMENTABLES

<b>0.50 oz.</b>	Fuggle hops, added at the beginning of the 60 minute boil
<b>0.75 oz.</b>	East Kent Goldings hops, added 30 min from the end of the boil
<b>1.0 tsp.</b>	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil
<b>0.50 oz.</b>	Fuggle hops, added at the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast #1084 Irish Ale, or Nottingham dry yeast

