

Highlands Scottish Ale

Malt Base _ 9 lbs. DME **OR** 10.8 lbs. LME

Specialty Grains 1 LB Crystal 120L, 1.5 LBS Munich, 1/2 LB Crystal 10, 1/2 Vienna

Hops: 7.5 HBU Kent Goldings, 3 HBU Fuggle

Other Hop Sacks, 5 oz. Priming Sugar, Bottle Caps

Suggested Yeast: White Labs Edinburgh Ale, Wyeast 1728

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 2 gallons cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add 3 gallons of water and **Liquid Malt Extract**, stir well to dissolve. Bring to a boil, add **Kent Golding Hops** and continue boil for 42 min. **Add 1/2 of Fuggle Hops** boil for 13 min. more. Add **1/2 of Fuggle Hops**, and boil for 2 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 10, the clearing stage is beginning. Siphon beer into clean carboy , affix airlock and cover to keep light out and let clear for approx. 14 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity : 1.076 - 1.081

Final Gravity : 1.021 – 1.022