



Highland Heavy Scotch Ale (All Grain)



Imagine the Scottish Highlands, where the lovely green glens roll over the foothills with a serenity that's so heartbreakingly beautiful that it's almost bittersweet, and you'll have a sense of the merriment waiting for you in your pint. For how do you describe a strong ale of such beauty, with its locks of flowing brunette and chocolaty highlights and one simple purpose, which is to please? And like the mountains highlighting the horizon, this ale's immensity will impress you with its big, bright mouth of malt and the velvety smoothness of the kettle caramelization. And like the clouds pouring down the mountainside, you'll be impressed with the hints of roasted and nutty malts, the delicate kiss of smoke, and the comforting warmth of alcohol, as if you were warming yourself before a fire and admiring the majesty of the Scottish Highlands.

Just the Facts, Ma'am:

BJCP Style: 9E. Strong Scotch Ale
Original Specific Gravity: 1.075 - 1.079
Final Specific Gravity: 1.020 - 1.024
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.2%
Color: 17 SRM (Caramel Brown!)
International Bittering Units: 26
Time to Awesome Drinkability: 10 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

10.7 lbs British 2-Row Malt
1.9 lbs Dark Munich Malt
8 oz Special Roast Malt
4 oz Biscuit Malt
2 oz Roasted Barley
2 oz Pale Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Target Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1728 Scottish Ale Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

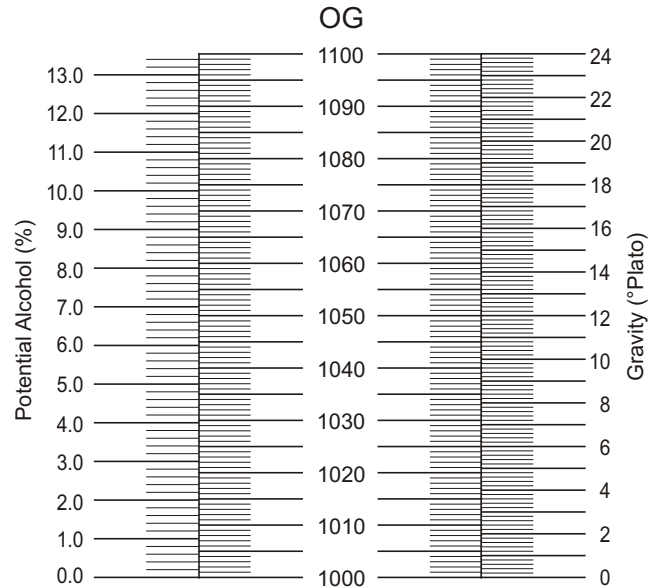
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

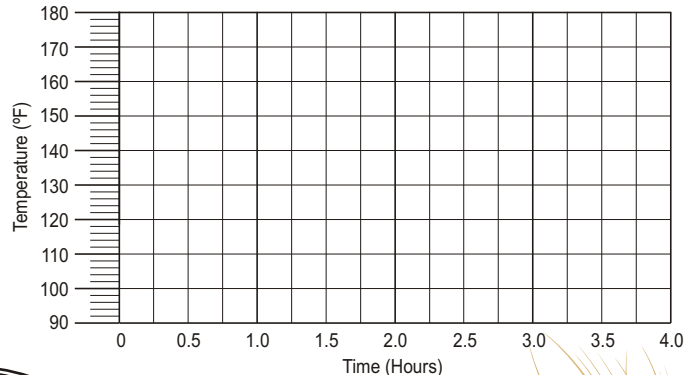
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

