



Mull of Kintyre Strong Scotch Ale (All Grain)



Effortlessly smooth like the fleeting fingers of mist swelling in from sea, this profuse and abundant wee heavy sings to your soul with the full body of malty sweetness in welcomed agreement with the generous warmth of alcohol, and like the caramelly, nutty and earthy flavors will keep your feet grounded in the glen, the rich roastiness and subtle smokiness will sweep you up before rolling with that bracing mist back to the sea.

Just the Facts, Ma'am:

BJCP Style: 9E. Strong Scotch Ale
Original Specific Gravity: 1.083 - 1.087
Final Specific Gravity: 1.022 - 1.026
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 8.0%
Color: 18 SRM (Brown and burnished and utterly brilliant!)
International Bittering Units: 28
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:

11.9 lbs British 2-Row Malt
2.1 lbs Dark Munich Malt
4 oz Torrified Wheat
8 oz Biscuit Malt
2 oz Roasted Barley
2 oz Pale Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Galena Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1728 Scottish Ale Yeast
Or
Dry Yeast: Mangrove Jack's Empire Ale Yeast OR Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

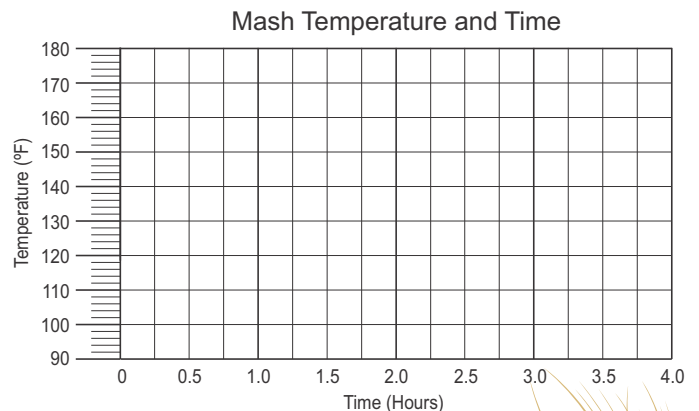
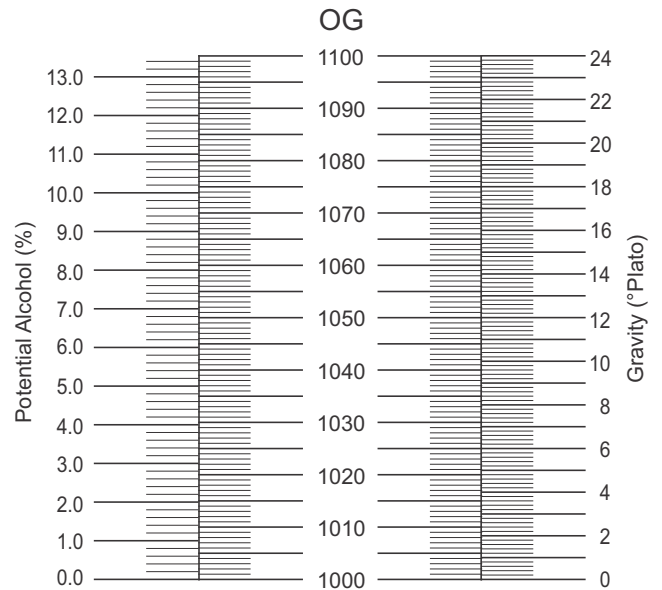
5 oz Priming Sugar

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

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



Boomchugalug.com

