



# Tam-o'-Shanter Scottish Export (All Grain)



Careful with that kilt there, MacDuff! No ifs, ands or BUTTS—we are categorically prohibiting any Marilyn Monroe kilt-poses over the subway grate, because frankly, the sight of your pale and furry man-legs would make us blind, and we need our untainted vision to enjoy the sight of this lovely amber Scottish Export. “Export?” you say. Yeah—we’re exporting it to our stomachs via our mouths, and in between we’re treating our taste buds to this traditional Scottish ale with its refreshing malty sweetness, crisp earthiness, and clean kettle caramelization. So do whatever you’ve gotta do—put on some tights, duct tape down that kilt—because your hairy-leg-induced blindness will not stand between us on our spirited quest to enjoy this perfect pint!

### Just the Facts, Ma’am:

BJCP Style: 9C. Scottish Export 80/-  
Original Specific Gravity: 1.051 - 1.055  
Final Specific Gravity: 1.012 - 1.016  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.1%  
Color: 17 SRM (Kilt-Hiking Copper-Brown!)  
International Bittering Units: 19  
Time to Awesome Drinkability: 5 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:

8.4 lbs British 2-Row Malt  
4 oz Torrified Wheat  
8 oz Biscuit Malt  
4 oz Roasted Barley

#### Hops & Hop Addition Schedule:

1 oz Bramling Cross Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1728 Scottish Ale Yeast  
Or

Dry Yeast: Mangrove Jack’s M15 Empire Ale Yeast OR Safale S-04 Ale Yeast

#### Brewing Supplies & Flavors:

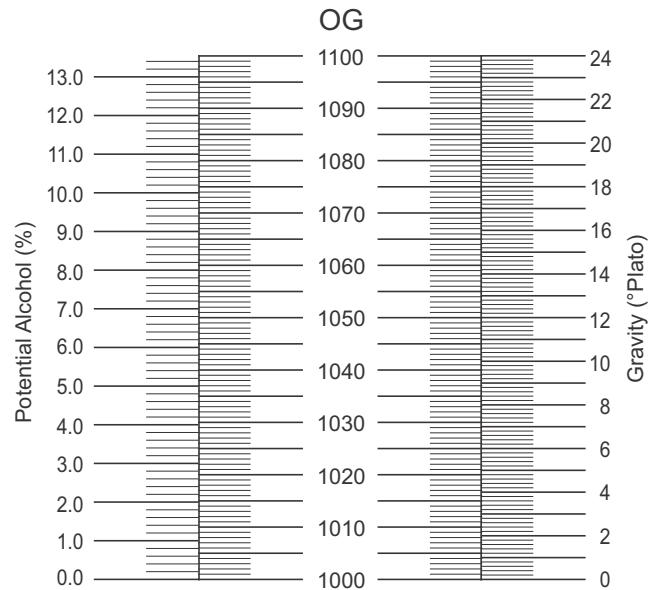
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

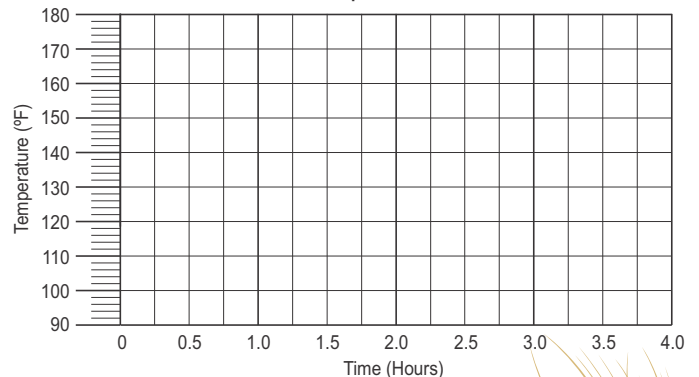
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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



### Mash Temperature and Time



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