



# Wee Olde Lizzie Scotch Ale (All Grain)

This one is the real monster. Forget about Nessie who resides in Loch Ness - Lizzie lurks in the depths of Loch Lochy, and after one pint of this skull-splitting wee heavy, you'll be sinking back in that easy chair and plumbing the depths of a contemplative state you can only find five-hundred feet below the surface of Loch Lochy. For once this full-bodied, deep amber malty brew rolls over your taste buds, pacifying your tongue with the comfort of 9.7% alcohol and titillating your senses with the caramelly, nutty and biscuity flavors, you'll not only believe in the existence of Loch monsters, but you'll also be reaching for another.

### Just the Facts, Ma'am:

BJCP Style: 9E. Strong Scotch Ale  
Original Specific Gravity: 1.097 - 1.101  
Final Specific Gravity: 1.023 - 1.027  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 9.7%  
Color: 21 SRM (Brown and murky, like the depths of the loch.)  
International Bittering Units: 35  
Time to Awesome Drinkability: 10 Weeks!

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:

11.2 lbs British 2-Row Malt  
2.2 lbs Light Munich Malt  
0.8 lbs Light Wheat Malt  
8 oz 60L Crystal Malt  
8 oz Biscuit Malt  
4 oz Pale Chocolate Malt  
1 lb Dextrose (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Galena Hops (Bittering, 60 Minutes)  
3/4 oz Kent Goldings Hops (Bittering, 60 Minutes)  
1/4 oz Kent Goldings Hops (Flavor & Aroma, 10 Minute)

#### Yeast:

Liquid Yeast: Wyeast 1728 Scottish Ale Yeast  
Or  
Dry Yeast: Mangrove Jack's New World Strong Ale Yeast OR Safale US-05 Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

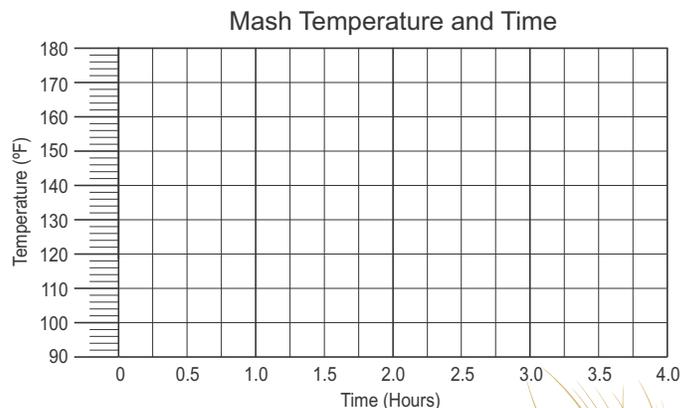
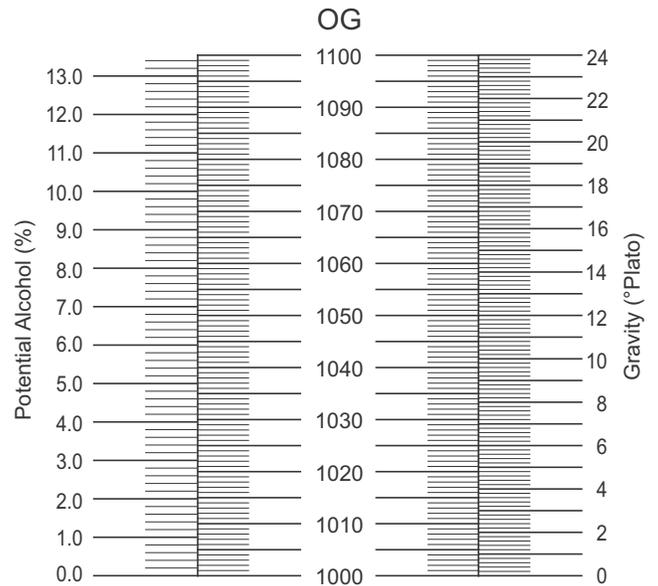
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

### 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!) ( / / )



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