

HOPE & KING SCOTCH ALE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Bronze Medal Winner, 2002 and 2004 Great American Beer Festival. "Our interpretation of the classic ale that originated in Glasgow, Scotland. A full-bodied ale, rich in malt complexity. Brewed with both English and American barley and many, many specialty malts allowing hints of roasted chocolate, caramel and raisins with very little hop presence."

- Town Hall Head Brewer Mike Hoops.

O.G: 1.060 READY: 2 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 4 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 5.5 lbs. British Golden Promise
- 4.75 lbs Rahr Pale Ale
- 0.5 lb Flaked Barley
- 0.25 lb German Munich Malt
- 0.25 lb Briess Caramel 20
- 0.25 lb English Chocolate Malt
- 0.25 lb English Medium Crystal
- 0.125 lb Roasted Barley
- 0.1875 lb Belgian Special B

BOIL ADDITIONS & TIMES

- 0.25 oz Centennial (60 min)
- 3 oz UK Fuggles (10 min)

YEAST

- **WYEAST #1098 BRITISH ALE.**
- Optimum temperature: 64-75°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz Centennial (60 min)

3 oz UK Fuggles (10 min)

YEAST

WYEAST #1098 BRITISH ALE.

Optimum temperature: 64-75°F