

SCOTTISH WEE HEAVY (All Grain)

Official NORTHERN BREWER Instructional Document

These are the very strongest of all Scottish ales, with a garnet-brown hue, profound maltiness and high alcohol content. Our Wee Heavy showcases complex toffee and vinous notes and a restrained hop character. Best imbibed in small doses, this kit continues to develop with age and is great for cellaring.

O.G: 1.083 READY: 3 MONTHS +

Suggested fermentation schedule:

- 2 weeks primary; 4-6 weeks secondary;
2-4 weeks bottle conditioning

MASH INGREDIENTS

- 15.5 lbs. British Golden Promise
- 0.5 lbs English Medium Crystal
- 0.375 lbs Belgian Biscuit
- 0.125 lbs Roasted Barley

BOIL ADDITIONS & TIMES

- 1 oz German Northern Brewer (60 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- DRY YEAST (DEFAULT):

Fermentis Safale S-04
Optimum temperature: 64-75°F.

- LIQUID YEAST OPTION:

Wyeast 1728 Scottish Ale.
Optimum temperature: 55-70° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Northern Brewer (60 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

DRY YEAST (DEFAULT):

Fermentis Safale S-04
Optimum temperature: 64-75°F.

LIQUID YEAST OPTION:

Wyeast 1728 Scottish Ale.
Optimum temperature: 55-70° F.