

SHABBY SCOTTISH ALE

EXTRACT: 6.6 lb. Munich Liquid Malt Extract
1.0 lb. Golden Light Dry Malt Extract

SPECIALTY GRAINS: 1.0 lb. Crisp C-45L
2.0 oz. Roasted Barley

HOPS: 1.25 oz. Fuggle 60 min

YEAST OPTIONS: Imperial – A31 Tartan
White Labs – WLP028 Edinburgh
(or) Dry Yeast – Lallemend Windsor

OTHER: 4oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

EXTRACT BREWING INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 6.0 lb. Maris Otter Malt
4.0 lb. Munich 10L
1.0 lb. Crisp C-45L
2.0 oz. Roasted Barley

HOPS: 1.25 oz. Fuggle 60 min

YEAST OPTIONS: Imperial – A31 Tartan
White Labs – WLP028 Edinburgh
(or) Dry Yeast – Lallemend Windsor

Mash at 150 degrees for 60 minutes. Estimated OG 1.053, FG 1.012.
Estimated IBU 19.1, SRM 13.8, ABV 5.4%

**Jon's Homebrew
and Wine Supply**

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