



Freedom Fighter *940 S. Spruce St., Burlington WA, 98233 360-293-0424*

Strong Scotch Ale

A strong, malty brew with peated malt notes and vanilla tones from the addition of oak chips.

Serve with cold weather.....

OG=1.080, F.G.=1.023, ABV=7.6%, IBU=27

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

9 lb. Crisp Malting Finest Maris Otter

6 lb. Great Western Premium 2row

10 oz. Briess Bonlander Munich

4 oz. Briess Caramel Munich

2 oz. Simpsons Peated Malt

10 oz. Briess Crystal 80

4 oz. Briess Roasted Barley

Hops:

2 oz. Willamette (60min)

Other:

4 oz. untoasted oak chips

Yeast:

1st choice Wyeast- 1728 Scottish ale(55-75°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 55-75°F (12-23°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Add Irish moss or Whirlfloc to your boil for the last 15 min. for better clarity. (Not included in the kit). Start fermenting on the low end of the yeast temperature range, a vigorous fermentation will create heat.

Oak and Aging: 4 oz of oak chips is included with this kit and is added in secondary.

This beer isn't really ready to drink till after it has been bottled for at least 1 month (but go ahead and try one early, and taste the progression)

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Oak added date	
Packaging Date	

With this recipe (and all high alcohol beer recipes) We strongly encourage the use of multiple yeast packs or an appropriate yeast starter.

We recommend an 8-gallon primary fermenter or the use of a "blow-off" tube with your airlock.