

# Freedom Fighter

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=1.081, F.G.=1.023, ABV=7.6%, IBU=29**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Steeping grains:

10 oz. Munich

10 oz. Crystal 80

4 oz. Roasted Barley

4 oz. CaraMunich

2 oz. Peated Malt

### Extracts:

9.9 lb. Golden Light liquid malt extract (LME)

1 lbs. Pilsen Dry malt extract (DME)

### Hops:

2 oz. Willamette (60min)

### Recommended Yeasts:

Wyeast 1728

Imperial Labs Tartan

### Other:

4 oz. untoasted oak chips

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREWING INSTRUCTIONS

(Read completely before brewing)

1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. remove the grain bag and discard.

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3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over.
4. Add **2 oz. Willamette** and set timer for 60 min.
6. After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks).  
-During the last week or 2 of secondary fermentation add the **4 oz. bag of oak chips**.
11. Prepare to bottle by boiling 5 oz. of **Priming Sugar (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.

12. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

## TIPS & TRICKS

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

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

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

Start fermenting on the low end of the yeast temperature range, a vigorous fermentation will create heat.

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

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: \_\_\_\_\_

