



## **SCOTCH 80 SHILLING**

**Style: Scottish Export 80 Shilling – Similar to Belhaven 80 Shilling**

Dark amber with a creamy long-lasting head. Thin bodied session beer with a soft caramel flavor. Finishes dry with a hint of hop bitterness.

Batch Size: 5 Gal  
OG: 1.042-1.043  
FG: 1.010-1.011  
IBU: 29  
SRM: 13  
ABV: 4.1%

Recipe CK00030

### **GRAINS**

3 oz. Caramel 60L Malt  
1 oz. Smoked Malt  
1 oz. Black Malt

### **EXTRACTS/ADJUNCTS**

5.5 lb. Light LME  
8 oz. Candi Syrup D-45  
1 Whirlfloc Tablet (15 min.)

### **HOPS/SPICES**

1.4 oz. Kent Golding (60 min.)  
1/4 oz. Kent Golding (15 min.)  
1/4 oz. Fuggle (15 min.)

**YEAST: 1<sup>st</sup> choice** – WLP028 Edinburgh Scottish Ale Yeast

**2<sup>nd</sup> choice** – WLP023 Burton Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.