



# **SCOTCH 60 SHILLING**

Style: Scottish Export 60

Batch Size: 5 Gal  
OG: 1.034  
FG: 1.010  
IBU: 15  
SRM: 15  
ABV: 3.2%

Recipe CK00065

## **GRAINS**

1 lb. Caramel 40L Malt  
8 oz. Honey Malt  
8 oz. Munich Malt  
4 oz. Caramel 120L Malt  
2 oz. Chocolate Malt

## **EXTRACTS/ADJUNCTS**

4.5 lb. Light LME  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

3/4 oz. Kent Golding (60 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.