

80 Shillings (Scotch Ale)

Description: Recipe based on the style of beer brewed in Scotland in the late 19th Century

Original Gravity	1088 or 22 Brix
Alcohol by Volume	7.1%
Colour	44 EBC or 17 ASBC
Bitterness	40 EBU

Malts:

Pale Ale Malt	94%
Amber Malt	5%
Roast Barley	1%

Mashing:

Mash-in at 69C and hold for	60 minutes
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Sparge or lauter at 76C

Hops and Boiling:

All hops are added at the start of boil which should last for 90 minutes

Fermentation and Maturation:

Cool the wort to 16C and pitch with a suitable Ale yeast, DCL type S-04 or Wyeast 1726. Fermentation should be approximately 10 to 12 days, with a maximum fermentation temperature of 18C. When the gravity reaches 1035 or 8.8 Brix cool the beer. Allow the beer to mature for at least 60 days at 0 to 2C.