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Extract – See Reverse for All-Grain Recipe

# Smoked Scotch Ale

KIT: 202

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**9 lbs Ultralight Malt Extract**

**3 lbs Light DME**

## Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**1 lbs Crystal 40L**

**8 oz Abbey**

**4 oz Special B**

**4 oz Peated**

**2 oz Black Roasted**

## Hops:

**1 oz Northern Brewer**

• Bittering Hops boiled for 60 minutes

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.082-85**

**Estimated SRM: 19**

**Estimated IBU's: 18-21**

**Estimated alcohol ABV %: 8**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**(                      -                      ) \* 131 =                      % ABV**



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All-Grain – See Reverse for Extract Recipe

# Smoked Scotch Ale

KIT:502

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**17 lbs 2-Row**  
**1 lb Crystal 40L**  
**8 oz Abbey**  
**4 oz Special B**  
**4 oz Peated Malt**  
**2 oz Black Roasted**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_F

Mash Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

## Hops:

**1 oz Northern Brewer**

- Bittering Hops boiled for 60 minutes

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.083-86**

**Estimated SRM: 17**

**Estimated IBU's: 21-23**

**Estimated alcohol ABV %: 8**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**