



Homebrew
5 Gallons

Eric The Red Scotch Ale

Style: Scotch Ale

A high alcohol Scotch ale in the Skull Splitter style. This is a true Scottish ale, and as such, it is *complex* and *full* of flavors of peat, malt, and oak. Oak should be soaked at 160 degrees for 15 minutes.



Ingredients

| <u>GRAINS</u> | | <u>EXTRACTS</u> | | <u>HOPS & SPICES</u> | |
|------------------|-----------|-----------------|-----------|--|----------|
| <u>AMOUNT</u> | | <u>AMOUNT</u> | | <u>AMOUNT</u> | |
| Crystal 40L | 0.66 lbs. | Pale | 2.66 qts. | <u>Bittering Hops</u> | |
| Belgian Aromatic | 0.25 lbs. | Wheat | 0.33 qts. | Kent Goldings | 2.0 oz. |
| Roasted Barley | 2 oz. | Adjunct | 0.66 qts. | <u>Finishing Hops</u> | |
| Peated Malt | 2 oz. | | | Fuggles | 0.5 oz. |
| Biscuit | 0.25 lbs. | | | Irish Moss | 1 Scoops |
| | | | | <u>Spices</u> | |
| | | | | Oak Chips | 0.25 lb |
| | | | | (Sterilize and add after primary fermentation) | |

Yeast Type: Edinburgh Yeast **Description:** Produces complex, malty, slightly fruity, strong ales.

Brewing Instructions

- 1 Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2 Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3 When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4 When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5 After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.