

# MARYLAND HOMEBREW

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## SCOTCH ALE

OG:1.084

FG: 1.021

ABV:8.1%

### Ingredients:

2 (3.3 lbs.) light unhopped malt extract

3 lbs. Light dried malt extract

1 lb Crystal 40 malt

.5 lb. Carapils

.5 lb. Wheat malt

.25 lb. Smoked malt

2 oz. Willamette hop pellets

1 tsp Irish Moss

White Labs Edinburgh yeast or 1 pkg. Nottingham dry yeast

1 1/4c dry malt extract for priming or 3/4c priming sugar

### Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and bring to boil.
3. Remove from heat and add both liquid and dried malt extract and stirring until completely dissolved.
4. Return to boil and add 2-oz Willamette hops. Boil for 60 minutes total.
5. Add 1 tsp Irish moss during last 15 minutes of boil.
6. Turn off heat.
7. Combine wort with water to make five gallons. There is no need to strain.
8. Pitch yeast when wort temperature is between 70-80°.
9. If using one-step fermentation, allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
10. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
11. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.