



# BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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## Exported Scotch Ale

Recipe for 5 US gallons (19L)

**Description:** Malty and complex, the small amount of smoked malt adds another level of decadence.

Quantity	Ingredients	Comment
6 lbs	Briess CBW® Sparkling Amber liquid malt extract	
1 lbs	Briess 6-Row Brewers Malt	
8 oz	Briess Victory® Malt	
4 oz	Briess Carapils® Malt	
3 oz	Briess Smoked Malt	
1 tsp	Irish Moss	15 min boil time
0.75 oz.	Fuggles Pelletized Hops (5%AA hop)	60 min boil time
1 vial	WLP028 Scottish Ale or WLP005 British Ale	

### Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 152-158° F for 45 minutes.
2. Add CBW® Sparkling Amber liquid malt extract and bittering hops and bring to a boil for 45 minutes.
3. Add Irish Moss and boil an additional 15 minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial WLP028 or WLP005 yeast.

### Fermentation:

Primary: 10 Days at 65-70°F  
Secondary: 4 Days at 35°F  
Bottle condition

Original Gravity:	1.052	Final Gravity:	1.014
Alcohol by wt:	4.0%	Alcohol by vol:	4.9%
IBU:	16	Color(Lov):	16-20