



Classic Bit o' the Brogue Scotch Ale

Bit o' the Brogue Scotch Ale is a chewy, slightly smoky example of a Scottish Export Ale. A wee tad hoppier and maltier than a Scottish Light or Heavy, it is similar in flavor to its English cousins, the Bitter family. The addition of peated malt enhances the smoky character of this "session beer."

8 lbs	Pale Malt
1 lb	UK Medium Crystal Malt
1 lb	UK Chocolate Malt
1 lb	Scottish Peated Malt
1 lb	AM Victory Malt
1 TBS	5.2 pH Stabilizer
3/4 oz	UK East Kent Golding (bittering hops)
1	Whirlfloc Tablet (crush into a powder)
1 oz	UK East Kent Golding (aromatic hops)
3/4 cup	Priming Sugar (used at bottling)

Simple Infusion Mash & Batch Sparge: Bring 9 quarts of water (plus the water needed to get to the top of the false bottom) to 165-168 degrees. Add the water to the mash tun and stir in the **TBS of 5.2 pH stabilizer**. Stir the cracked grain into the water in the mash tun. The temperature should stabilize around ~152 degrees. Cover the mash tun with a lid for **60 minutes**. At the end of the mash cycle, recirculate the wort drawn from the mash tun until it runs clear. Drain the mash tun completely and measure the amount of liquid you collected. Add enough additional sparge water @ 171 degrees to give you the appropriate pre boil volume (usually 6 gallons) based off you boil off rate. Stir well and recirculate until it runs clear again. Collect the remaining liquor from the mash tun and add to your boil kettle.

Adjust the heat to bring the sweet wort to a boil.

Maintain the boil through the following additions.

Add the **bittering hops** and boil for 50 minutes,

Add the crushed **whirlfloc tablet** and continue to the boil for 10 more minutes.

Add the **aromatic hops** to the boil for the 2 minutes before removing the stock pot from the boil.

Start cooling the wort ASAP. It is most desirable to cool the wort to an acceptable pitching temperature within 30-45 minutes. Strain (if possible) the wort into a sanitized fermenter and pitch the yeast once the wort has cooled to ~68 degrees. Active fermentation should commence within 12 hours with proper yeast management.

Starting Gravity: 1.055 +/-
Color Rating: 16

Alcohol: 6.2 +/-
Minimum Boiling Time: 62 minutes

Terminal Gravity: 1.010 +/-
International Bittering Units: 22