Scottish Ale

82% pale malt

8% dark Munich malt

4% biscuit malt

4% Cara-aroma malt

1% roasted barely (2 ounces for 5 gallons)

25 IBU’s, clean bittering hops only

Giga Yeast GY044 scotch ale yeast, large 2 liter starter

Spund in the keg for carbonation if possible

OG 1.060 FG 1.017

Water 70ppm cacl, 45ppm sulfate Mash PH of 5.4

Mash at 154 for 60 minutes and boil lightly for 60, aiming for an evaporation rate of about 5 %. DON’T OVERBOIL! The whole Scottish ale long boil thing has not worked for me with this recipe. Ferment at 56 degrees. This beer will turn from malty and drinkable to sticky sweet and unpalatable when it becomes oxidized, so O2 free transfers and ideally keg spunding drastically improve this beer.