

Smoked Scotch Ale

By itself, Scotch Ale has a wonderful reputation for being malty sweet tamed with a warm alcohol note. Adding a little smoked malt compliments the sweetness like a fine Single Malt Scotch. Barley malt grows well in Scotland but hops were almost unknown, so this style features the maltiness and downplays bitterness.

OG: 1.065 FG 1.015 ABV 6.6%

Extract Recipe:

7 lbs Light Malt Extract
1 lb Light Dry Malt Extract
1 lb Wheat Dry Malt Extract
1/2 lb Munich Malt
1/2 lb Crystal Malt 40L
1/4 lb Belgian Caramunich Malt
1/4 lb Peated (smoked) Malt
1 oz Northern Brewer Hops 8 HBUs (Boiling) 60 mins
1/2 oz Golding Hops (Flavor) 15 mins

Wyeast 1728 Scottish Ale

1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz N Brewer)
- Continue boiling for 45 mins then add 1/2 oz of Golding hops.
- Continue to boil for 15 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

12 lbs 2 Row Malt
2 lbs Wheat Malt
1/2 lb Munich Malt
1/2 lb Crystal Malt 40L
1/4 lb Belgian Caramunich Malt
1/4 lb Peated (smoked) Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.