

Scottish 60 Shilling (10 US gallons)

Recipe

8 lbs	English Pale Malt (Golden Promise or Crisp Maris Otter is ideal) OR (6 lbs Liquid Malt Extract)
1lb	Munich Malt
1lb	Honey Malt
2lbs	Crystal 40L
1lb	Crystal 120L
4 oz	Pale Chocolate Malt 200L
1 oz	East Ken Golding hops, 5% aa (60 mins)
2 packets	Safale US-05 (Dry Yeast)

Batch Details

Batch Size (Gal)	10.00
Total Grain (Lbs)	13.26
Anticipated OG	1.03
Anticipated IBU	13.10
Wort Boil Time	90 Minutes

Mash Schedule

MashType	Single Step
Grain (lbs)	13.26
Water (Gal)	4.3 Before Additional Infusions
Qts Water per lbs grain	1.30 Before Additional Insusions
Saccharification Rest Temp	TEMP: 158F
	TIME: 60 minutes
Mash-out Rest Temp	TEMP: 168F Time
	TIME: 15 minutes
Sparge Temp	TEMP: 170F
	TIME: 60 minutes

Ferment and Carbonate

Ferment	65F – 68F until yeast drops clear
Carbonate	1.5 volumes

Dry Stout (12 US gallons)

Recipe

14 lbs	Pale Malt Halcyon OR (10.5 lbs Liquid Malt Extract)
4lbs	Flaked Barley
2lb	Roasted Barley
3.20 oz	East Ken Golding hops, 5% aa (60 mins)
2 packets	Safale S-04 (Dry Yeast)

Batch Details

Batch Size (Gal)	12.00
Total Grain (Lbs)	20.00
Anticipated OG	1.042
Anticipated IBU	38.7
Wort Boil Time	90 Minutes

Mash Schedule

MashType	Single Step
Grain (lbs)	20.00
Water (Gal)	6.5 Before Additional Infusions
Qts Water per lbs grain	1.30 Before Additional Insusions
Saccharification Rest Temp	TEMP: 152F
	TIME: 60 minutes
Mash-out Rest Temp	TEMP: 168F Time
	TIME: 15 minutes
Sparge Temp	TEMP: 170F
	TIME: 60 minutes

Ferment and Carbonate

Ferment	Room Temperature
Carbonate	1.6 - 2.0 Volumes of CO2 (1.8 preferred)