



60 SCOTTISH Shilling Ale

CUT THIS OUT FOR
YOUR TAP HANDLE

SCOTTISH 60 SHILLING

SUGGESTED YEAST

White Labs: WLP005 British

Wyeast: 1098 British

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

LME KIT

- 5 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Crystal 120°L
- 2 oz Pale Chocolate Malt

DME KIT

- 4.25 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Crystal 120°L
- 2 oz Pale Chocolate Malt

ALL-GRAIN KIT

- 5 lbs British Pale

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Crystal 120°L
- 2 oz Pale Chocolate Malt

HOPS

- 1 oz Kent Goldings – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT195



FITS OUR TAP HANDLE D1282 PERFECTLY



SCOTTISH 60 SHILLING

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 63–65°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

SCOTTISH 60 SHILLING KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.032–35

ACTUAL O.G.

SRM: 19–25

IBU'S: 15–18

EST. ABV %: 3.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!