



SCOTCH ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

SCOTCH ALE

SUGGESTED YEAST

White Labs: WLP028 Edinburgh

Wyeast: 1728 Scottish Ale

Imperial: A10 Darkness

Omega: OYL015 Scottish Ale

Lallemand Dry: Nottingham

LME KIT

- 9 lbs Ultralight Liquid Extract
- 3 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Abbey
- 4 oz Special B
- 2 oz Roasted Barley

DME KIT

- 10 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Abbey
- 4 oz Special B
- 2 oz Roasted Barley

ALL-GRAIN KIT

- 15 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 40°L
- 8 oz Abbey
- 4 oz Special B
- 2 oz Roasted Barley

HOPS

- 1 oz Northern Brewer – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



SCOTCH ALE



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT201

SCOTCH ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

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

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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
1.082–86

ACTUAL O.G.

SRM: 18–19

IBU'S: 19–23

EST. ABV %: 8

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/calc

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