

McKay 70 Schilling

Brewer: Bryan Peretto

10 Gal All Grain Ale Recipe

Scottish Heavy 70/-

BJCP 2004 - 9B: Scottish and Irish Ale - Scottish Heavy 70/-

Notes: Also great with a can of Oregon Puree Red Raspberry! Ferment low to get the smokiness from the yeast.

OG: 1.039 [1.035-1.04]

FG: 1.011 [1.01-1.015]

IBU: 15 [10-25]

SRM: 12 [9-17]

ABV: 3.6% [3.2-3.9]

CO2: 1.9 [1.5-2.3]

Calories: 126 (12oz)

Water Profile:

Edinburgh Profile: 140 Ca - 36 Mg - 92 Na - 231 SO4 - 60 Cl - 270 HCO3 - 8.34 pH

Fermentables:

82.8% 12 lbs Pale Malt, Golden Promise (Thomas Fawcett) (3L)

6.9% 1 lbs Munich Malt (9L)

6.9% 1 lbs Cara-Pils/Dextrine (2L)

3.4% 8 oz Roasted Barley (300L)

Misc:

None

Mash Schedule: Single Infusion

Grain Storage Temp: 53 F

Infusion: Mash In - 152 F for 60 mins

Mashout: 170 F

Boiling:

Pre-Boil Volume: 12 Gal

Boil Time: 90 mins

Hops:

1 oz - Progress (Pellet 6.25%AA) - Boil 60 mins

0.25 oz - Cascade (Pellet 5.50%AA) - Boil 10 mins

Yeast Suggestions:

Wyeast Labs 1728: Scottish Ale (Liquid Ale yeast)

Fermentation:

Primary: 14 days at 58 F

Tasting Notes: