

Lost on the Scottish Moors

(Old Scotch Ale)

Makes 5 Gallons – Partial Mash Brew – 60-Minute Boil

12 lbs	Briess Pale Malt
2 lbs	Amber Dry Malt Extract
2 lbs	Biscuit Malt
1 lb	Belgian Special B Malt
1 lb	British Chocolate Malt
1 lb	Scottish Crystal Malt
1/2 lb	Carapils Malt
2 oz	Peated Malt
1 oz	Chinook Hops (60-Minute Boil)
	Wyeast #1728 Scottish Ale Yeast

Mash all grains at 155° for 1 hour at 1qt=1lb grain. Drain and sparge with 2 gallons of water heated to 180°. Top off kettle to 7 gallons and bring to boil. Boil wort for 15 minutes. Add amber dry malt and stir to dissolve. Add bittering hops and boil for 60 minutes. Remove heat and transfer to carboy. Pitch yeast. Ferment for 1 week, then rack to secondary for an additional 2 to 3 weeks.

