

# SCOTTISH WEE HEAVY RECIPE

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## INGREDIENTS

- 18.25 lb Golden Promise Malt
  - 8 oz 500° L Roasted Barley Malt
  - 3.0 oz East Kent Golding hops, 5% a.a. (60 min)
  - 1 Whirlfloc tablet or 1 tsp. Irish moss (15 min)
  - 1/2 tsp. yeast nutrient (15 min)
  - White Labs WLP028 Edinburgh Scottish ale yeast or Wyeast 1728 Scottish Ale yeast
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## INFORMATION

5.5 Gallon Batch

OG: 1.091  
FG: 1.025  
ABV: 8.80%  
SRM: 36  
IBUs: 20

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## INSTRUCTIONS

### STEP ONE

Mash grain at 152° F (67° C) for one hour. Mash out at 168° F (76° C), and sparge at 170° F (77° C). Collect enough wort to account for evaporation from the long 120-minute boil.

### STEP TWO

After an hour, add the 60-minute hops. At 15 minutes, add either 1 Whirlfloc tablet or 1 tsp. of Irish moss and the yeast nutrient.

### STEP THREE

After the boil, stir wort vigorously to create a whirlpool and precipitate out the trub. Chill wort to 63° F (17° C) as quickly as possible, run off into a fermenter, pitch yeast, and oxygenate for 1 minute using pure oxygen. Fermentation should be allowed to free-rise to 67° F (19° C) during the first 4 days. It can then proceed at that temperature for another 2 weeks, or until terminal gravity is reached. Transfer to secondary (glass or stainless steel preferred), and cool to 36° F (2° C) and cold condition for 2-4 weeks.

