

134

BREWED  
3/1/16

BOTTLED  
3/24/16 134

OG1.050 SCOTCH ALE FG ~~1.050~~

802 BELGIAN AROMATIC 20°

702 BRIESS SPECIAL ROAST 50°

602 PALE CHOCOLATE ~~50°~~<sup>2150</sup>

602 ENGLIS MEDIUM CRYSTAL 80°

602 BELGIAN SPECIAL B 130°

602 CARAPILS 2°

202 CARAFA 1 350°

202 PEATED MALT

1/302 CENTENIAL

302 UK FUGGLES

50-4 YEAST

6LB NB GOLD LME

STEEPED GRAINS @ 155 30 MIN

ADDED 6# GOLD LME

BOILED ADDED 1/3 OZ CENTENIAL HOPS 10:35

ADDED YEAST NUTRIENT + 1/2 TAB WHIRLPOOL 11:20

ADDED 302 UK FUGGLES 11:25

OFF 11:35

COOLED ADDED H<sub>2</sub>O ADDED 50-4 YEAST @ ~~64°~~<sup>70°</sup>

FERMENTED @ 64°

BOTTLED ADDED 70Z SCOTCH WHISKEY INFUSED  
WITH OAK CHIPS TO 1/2 THE BOTTLES