

134

BREWED
3/1/16

BOTTLED
3/24/16 134

OG1.050 SCOTCH ALE FG

- 802 BELGIAN AROMATIC 20°
- 702 BRISS SPECIAL ROAST 50°
- 602 PALE CHOCOLATE ~~2150~~ 2150°
- 602 ENGLIS MEDIUM CRYSTAL 80°
- 602 BELGIAN SPECIAL B 130°
- 602 CARAPILS 2°
- 202 CARAFA 1 1 350°
- 202 PEATED MALT
- 1/302 CENTENIAL
- 302 UK FUGGLES
- 50-4 YEAST
- 6LB NB GOLD LME

STEEPED GRAINS @ 155 30MIN

ADDED 6# GOLD LME

BOILED ADDED 1/302 CENTENIAL HOPS 10:35

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

ADDED 302 UK FUGGLES 11:25

OFF 11:35

COOLED ADDED H₂O ADDED 50-4 YEAST @ ~~64°~~ 70°

FERMENTED @ 64°

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