

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 WHIRLROC 11:20

ADDED 302 UK FUGGLES 11:25

OFF 11:35

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

FERMENTED @ 64°

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