

# 60 shilling

Category: 9 - Scottish and Irish Ale  
Subcategory: A - Scottish Light 60/-



Author:

Kettle Volume: 6.48 gal @ 212 °F (1.033)      Efficiency: 75.0%  
Boil Duration: 1 h      Attenuation: 72.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.037)

## Ingredients:

5.5 lb (69.3%) Maris Otter; Crisp - added during mash  
.5 lb (6.3%) American Munich - added during mash  
1 lb (12.6%) Crystal Malt 40°L - added during mash  
.5 lb (6.3%) Honey Malt - added during mash  
.25 lb (3.1%) Caramel Malt 120L; Briess - added during mash  
3 oz (2.4%) Pale Chocolate Malt; Beeston - added during mash  
1 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m  
0.0 ea Fermentis US-05 Safale US-05

## Style:

Recipe	Guideline	
Original Gravity: 1.037	1.030 - 1.035	
Terminal Gravity: 1.010	1.010 - 1.013	
Color: 15.83 SRM	9.0 - 17.0	
Alcohol: 3.52%	2.5% - 3.2%	
Bitterness: 17.0	10.0 - 20.0	

## Analysis:

Efficiency: 75.0%  
Kettle Gravity: 1.033  
Original Gravity: 1.037

Apparent	Real	Weight	Calories
Attenuation: 72.0%	58.1%	Alcohol: 9.92 g	68.44 kcal
Terminal Extract: 1.010	1.015	Carbs: 13.73 g	52.17 kcal
		Protein: 0.96 g	3.84 kcal
% Alcohol: 3.52% ABV	2.77% ABW		Total: 124.45 kcal