

# Scottish Ale 60

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



Author:

Kettle Volume: 11.96 gal @ 212 °F (1.038)      Efficiency: 80.0%  
Boil Duration: 1 h      Attenuation: 70%  
Evaporation: 0.5 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11.0 gal @ 68 °F (1.040)

## Ingredients:

11 lb (69.3%) Maris Otter Malt; Bairds Malt - added during mash  
1.0 lb (6.3%) Munich 10L Malt; Briess - added during mash  
2.0 lb (12.6%) 2-Row Caramel Malt 40L; Briess - added during mash  
1.0 lb (6.3%) Honey Malt - added during mash  
0.5 lb (3.1%) 2-Row Caramel Malt 120L; Briess - added during mash  
6.0 oz (2.4%) Pale Chocolate Malt; Thomas Fawcett - added during mash  
1.5 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m  
2.0 ea White Labs WLP028 Edinburgh Scottish Ale

## Style:

Recipe	Guideline	
Original Gravity: 1.040	1.030 - 1.035	
Terminal Gravity: 1.012	1.010 - 1.013	
Color: 15.81 SRM	9.0 - 17.0	
Alcohol: 3.64%	2.5% - 3.2%	
Bitterness: 12.8	10.0 - 20.0	

## Analysis:

Efficiency: 80.0%  
Kettle Gravity: 1.038  
Original Gravity: 1.040

Apparent	Real	Weight	Calories
Attenuation: 70%	56.4%	Alcohol: 10.26 g	70.78 kcal
Terminal Extract: 1.012	1.017	Carbs: 15.22 g	57.83 kcal
		Protein: 1.07 g	4.26 kcal
% Alcohol: 3.64% ABV	2.86% ABW		Total: 132.87 kcal