



# Sledgehammer

## SCOTTISH STRONG ALE

Original Gravity: 1.075    Final Gravity: 1.015    ABV: 7.6%  
Bitterness: 16 IBUs    SRM: 20 (brown)

Traditional Scottish session beers reflecting the indigenous ingredients, but with less hops than their English counterparts. The malt-hop balance is slightly to moderately tilted towards the malt side with dark overtones and a drying finish with a faint bit of peaty earthiness (smoke).

### Grains, Extracts & Sugars

#### Specialty Grains

.75# Special B  
.5# Peat Smoked Malt  
.5# Victory

*steep specialty grains 20-30 mins @ 155°*

#### Extract Brewing

3# Briess Amber DME    Boil 60 mins  
6.6# Briess Amber LME    Boil 15 mins

#### All Grain Brewing

12# Simpson's Golden Promise

*medium body: mash at 152° for 60-75 min  
water: add 1 teaspoons Gypsum*

### Hops

2 oz    East Kent Golding    Boil 60 min  
.25 oz    East Kent Golding    Boil 15 min  
.5 oz    East Kent Golding    Boil 5 min

### Yeast

**Dry:**  
Safale S-04 dry yeast

**Liquid:**  
Whitelabs WLP028 Edinburgh Scottish

### Misc

5 oz    Priming Sugar    Bottling

# Sledgehammer Scottish Ale ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

**.75# Special B, .5# Peat Smoked Malt, .5# Victory**

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

**3# Amber DME @ 60 mins**

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

**2 oz East Kent Golding @ 60 mins, 6.6# Amber LME @ 15 mins,  
.25 oz East Kent Golding @ 15 mins, .5 oz East Kent Golding @ 5 mins**

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

**WLP028 Edinburgh Scottish or Safale s-04 dry yeast**

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

**5 oz priming sugar**

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!