



Scotch Ale - Wee Heavy

Rich, malty and desert like. A true savouring brew with huge flavour complexity and warming alcohols. Ideal for that after dinner treat.

Ingredients:

- 1.7 kg Black Rock Golden Ale
- 1.7 kg Black Rock Nut Brown Ale
- 3.4 kg Black Rock Amber
- 11.5 g Fermentis S-04 yeast
- 11.5 g Fermentis S-33 yeast



Recipe:

Clean & Sanitise fermenter and associated equipment for brewing.

Dissolve the 6.8 kg of wort concentrate into 3 Litres of boiling water across 2 large jugs and add to fermenter . Fill with cold quality brewing water to 21 litres achieving a starting wort temperature of 22 +/- 2°C.

Pitch both yeast sachets.

Allow FG of 1020-1025 to be stable for 6 days then crash cool fermenter to 1-3 °C for 2-3 days then keg or bottle using standard practices.

Specification:

Alcohol: 9.5% ABV
Bitterness: 35 IBU
Colour: 16 SRM

Black Rock Wort contains:

Pilsner, Ale, Caramalt, Crystal, Roasted and Black malts



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