

**Defalco's Scotch Ale**, Size 5 gal, Brewed 11-12-98, Bottled 12-15-98, **Batch #16**

*This batch was brewed on November 12, 1998, and followed Scot Birdwell's partial mash recipe. This brew has a nice creamy head, sweet malty flavor, and a noticeable alcohol content. I enjoy it best on a cold winter day.*

**Brewer:** Mike Leveridge

**Email:** uslev@republic.net

**Fermentables:**

8lbs of amber malt extract

1lb dark brown sugar

1 lb British pale malt

1lb British Cara-pils malt

1 lb British medium crystal malt

**Procedure:**

I steeped malts for 30 minutes using 1 gallon of 170 F liquor in a covered pot on the stove top. The final temperature was 150 F. I performed a double volof to set up a good filter bed through the grains, and then spent slowly sparged using a gal of liquor at 168 F.

I added 1 tsp of Burton water salt prior to the boil. I then added the dark brown sugar and amber extract.

**Hops:**

Bittering 2/3 oz of Target, boil time 55 minutes

Flavoring - 1 1/2 oz of UK Fuggle, boil time 15 minutes

Finishing - 1/2 oz UK Fuggle

**Yeast:** Wyeast #1318 London III

**Priming:** 1/2 cup brown sugar

**Original Gravity:** 1.085

Transferred to secondary on November 23<sup>rd</sup>,

**Transfer Gravity:** 1.027

**Bottled:** December 15<sup>th</sup>, **Final Gravity:** 1.021