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JOCK TAMSONS ALE

SCOTTISH EXPORT 70/-

OG: 1.038

Color: 17.5 SRM

FG: 1.010

ABV: ~3.6%

IBU: 15.9

Extract	Weight	Percent
Amber DME	4 lbs	67.4

Steeping Grains	Weight	Percent
Crystal 40°L	1 lb	16.8
Honey Malt	8 oz	8.4
Crystal 120°L	4 oz	4.2
Pale Chocolate	3 oz	3.2

Hops	Weight	IBU
Kent Goldings, 60 min	0.75 oz	15.9

Yeast

White Labs Edinburgh Ale WLP028, Wyeast Scottish Ale 1728, or Fermentis Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 14C - Scottish Export

Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing. The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained; overly smoky beers should be entered in the Other Smoked Beer category (22B) rather than here.

Malt is the primary flavor, but isn't overly strong. The initial malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be towards the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Vital Statistics:	OG: 1.035 – 1.040
IBUs: 10 – 25	FG: 1.010 – 1.015
SRM: 9 – 17	ABV: 3.2 – 3.9%

Commercial Examples: Caledonian 70/- (Caledonian Amber Ale in the US), Belhaven 70/-, Orkney Raven Ale, Maclay 70/-, Tennents Special, Broughton Greenmantle Ale

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
5 Lbs. Golden Promise

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
