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OLD ROBERTS QUAFF

Wee Heavy

OG: 1.080 **Color:** 18.3 SRM
FG: 1.018 **ABV:** ~8.2%
IBU: 26.4

Extract	Weight	Percent
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Pilsen Light LME	7 lbs	51.9
Amber DME	4 lbs	21.6

Steeping Grains	Weight	Percent
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Crystal 60°L	1 lb	7.4
Honey Malt	8 oz	3.7
Munich Malt 20°L (Dark)	8 oz	3.7
Crystal 120°L	8 oz	1.9
Chocolate	4 oz	1.9

Hops	Weight	IBU
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Kent Goldings, 60 min	1.5 oz	20.9
Kent Goldings, 10 min	1.5 oz	4.2

Yeast

White Labs English Ale WLP002, Wyeast London ESB 1968, or Fermentis Safale US-04

Additional

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

From the BJCP Style Guidelines (bjcp.org) Category 14C - Wee Heavy

Also known as a “wee heavy.” Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum. Richly malty with kettle caramelization often apparent (particularly in stronger versions). Hints of roasted malt or smoky flavor may be present, as may some nutty character, all of which may last into the finish. Hop flavors and bitterness are low to medium-low, so malt impression should dominate.

Vital Statistics:	OG: 1.070 – 1.130
IBUs: 17 – 35	FG: 1.010 – 1.030
SRM: 14 – 25	ABV: 6.5 – 10%

Commercial Examples: Traquair House Ale, Belhaven Wee Heavy, McEwan's Scotch Ale, Founders Dirty Bastard, MacAndrew's Scotch Ale, AleSmith Wee Heavy, Orkney Skull Splitter, Inveralmond Black Friar, Broughton Old Jock, Gordon Highland Scotch Ale, Dragonmead Under the Kilt

ALL GRAIN CONVERSION

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

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

Mash at 152°F for 1 hour.

Reduce Bittering hops to 1oz and 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: _____
