

# Beers from Scotland

and Irish Red



Bay Area Mashers  
January 12, 2017

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aka: If it's not Scottish, IT'S CRAP!



and Irish Red



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aka: More Malt, Longer Boil, Less Hops, Cool Fermentation

Cold Scottish People

# Scottish Brewing Logistics

Scotland is pretty far north (Juneau, Alaska)

## Ingredients

- Barley and other grains grow well.
- Hops have to be imported, so they historically used other herbs/roots for bitterness and flavor. (heather, myrtle, ginger, pepper, random other spices and herbs)
- Peat smoke is the bomb, for real, it will blow up your beer. This is not Scotch, say no... mostly.

## Fermentation

- Cooooool Ale temperatures (Almost Lager) - Below 65° F



# Styles

Color SRM

14A. Scottish Light 60/-	OG: 1.030-1.035 FG: 1.010-1.013	ABV: 2.5-3.2% IBUs: 10-20	17	22
14B. Scottish Heavy 70/-	OG: 1.035-1.040 FG: 1.010-1.015	ABV: 3.2-3.9% IBUs: 10-20	13	22
14C. Scottish Export 80/-	OG: 1.040-1.060 FG: 1.010-1.016	ABV: 3.9-6.0% IBUs: 15-30	13	22
15A. Irish Red Ale	OG: 1.036-1.046 FG: 1.010-1.014	ABV: 3.8-5.0% IBUs: 18-28	9	14
17C. Scotch Ale (Wee Heavy)	OG: 1.070-1.130 FG: 1.018-1.040	ABV: 6.5-10% IBUs: 17-35	14	25

# Scottish Ale BJCP style attributes

## Appearance

- **Clear. Low-Medium creamy head**

## Aroma

- **L-M malt, toasted breadcrumbs, L-M caramel, low butterscotch OK**
- **Clean.**
- **Low traditional English hop aroma (earthy, floral, orange-citrus, spicy, etc.)**
- **Peat smoke is inappropriate**

## Flavor

- **Malt dominant (pale bread to rich and toasty)**
- **Low esters and low butterscotch OK**
- **Low hop bitterness, Low-No hop flavor (UK)**
- **Finishes rich and malty to dry and grainy**

**IBUs: 10-20 - Light, Heavy**  
**15-30 - Export**  
**17-35 - Wee Heavy**

## Mouthfeel

- **Med-Low to Medium body and carbonation**

# Scottish 80/~ Ale Recipe (Paul Zocco - BYO Dec 2001)

All Grain (5 gallons)

8lbs Pale Malt

6oz Roasted Barley

6oz CaraPils Malt

7 AAU Cascade @ 60min  
(1oz at 7%AA)

Wyeast 1728 (Scottish Ale)  
yeast (55-75°F range)

Extract

Substitute about 6.5lbs light  
extract. Steep specialty grains.

- Mash at 157°F
- Collect 6 gallons of wort
- Boil for 60min.
- Cool to 70°F, aerate, and pitch yeast
- Ferment at 65F or lower.
- After 10 days, transfer to 50°F secondary for two weeks or until clear.
- Then carbonate to Low-Med/Low carbonation level.
- Traditionally served on Hand Pump.

OG: 1.050

SRM: 20

FG: 1.013

ABV: 4.8%

IBU: 29

# Scotch Ale Recipe (Traquair House Ale Clone)

## All Grain (5 gallons)

15 lbs Pale Malt

4oz Roasted Barley

6 AAU Kent Golding @ 90min  
(1.5oz at 4%AA)

5 AAU Kent Golding @ 30min  
(1.25oz at 4%AA)

Wyeast 1728 (Scottish Ale)  
yeast (55-75°F range)

## Extract

Substitute about 9lbs light  
extract. Steep specialty grains  
and 2 lbs Pale Malt.

- Mash at 152F
- Draw out the first gallon and boil strong, separately, for 30min to make a concentrated caramelized wort.
- Collect another 7 gallons, boil until 6.5gal (about 30min)
- Combine the two and boil for another 90min.
- Cool to 70°F, aerate, and pitch yeast, cool fermentation to 65F or lower.
- Transfer to 50°F secondary after two weeks, for two weeks.
- Then carbonate to Low-Med/Low carbonation level.

OG: 1.075

SRM: 13

FG: 1.019

ABV: 7.2%

IBU: 35



# Irish Red BJCP style attributes

## Appearance

- **Clear. Low off-white to tan head with average persistence**

## Aroma

- **Low-Med. malt, neutral-grainy or with a lightly caramelly-toasty-toffee character**
- **light buttery character (not required)**
- **Clean**
- **Can have a Low traditional English hop aroma (earthy, floral)**

## Flavor

- **Fairly neutral and grainy or lightly toasty / roasty**
- **Low esters and low butterscotch OK**
- **Medium to Med-Low hop bitterness, Light earthy or floral hop flavor is optional**
- **Little to No esters**
- **Finishes Medium-dry to dry**

## Mouthfeel

- **Med-Low to Medium body, moderate carbonation and attenuation**

# Irish Red (Jamil Zainasheff - BYO March 2009)

All Grain (5 gallons)

10 lbs Pale Malt

6oz Crystal 40L

6oz Crystal 120L

5oz Roasted Barley

5.25AAU Kent Golding @  
60min (1.05oz at 5%AA)

Wyeast 1084 (Irish Ale) yeast, or  
WLP004 (Irish Ale)

Extract

Substitute about 6.6lbs light  
extract for Pale Malt. Steep  
specialty Grains.

- Mash at 153°F
- Collect 6.5gal of wort
- Boil for 90min
- Cool to 66°F, aerate, and pitch yeast
- Ferment at 66°F
- Then carbonate to Med/Low-Med carbonation level

OG: 1.053

SRM: 18

FG: 1.014

ABV: 5.2%

IBU: 25

# Key Points for Scottish beers and/or Scotch Ales

## Low Hopping rates accentuate malt

- No/Low aroma and flavor hops
- Hop variety is usually UK, but not required
- Good place to use up old hops because aroma-flavor-bittering are low

## Low Fermentation Temp and secondary

- Keep within low end of yeast temperature range
- Low/No esters wanted aka “Clean”
- Clear beer

## Higher Mash Temp

- More dextrin (unfermentables)

## Longer Boil (for Wee Heavy)

- Kettle caramelization

## Specialty Malts

- Usually Roasted Barley (mostly for color and low, dry flavor)
- Can substitute or add: chocolate, munich, black, brown, crystal, smoked, etc.

## Yeast type

- Usually Scottish (Wyeast 1728)
- Pitch more than usual due to gravity and fermentation temp.
- Substitute any clean ale yeast
- Lager yeast (colder fermentation required to prevent esters)



# Key Points for Irish Red Ales

## Medium-Low Hopping rates

- No / Low aroma and flavor hops
- Balanced bitterness
- Hop variety is traditionally UK origin

## Low Fermentation Temp

- Keep within yeast temperature range on the low side
- Want Low/No esters aka “Clean”

## Specialty Malts

- Usually Roasted Barley (mostly for color and low, dry flavor) and Crystal
- Can substitute or add: chocolate, black



Remind me to tell them  
about something something  
parti-gyle....

Click to add subtitle

# Source Info

BJCP.org

Brew Your Own Magazine - 150 Classic Clone Recipes

Brew Your Own Magazine - March 2009, December 2001

Brewing Better Beer by Gordon Strong

Designing Great Beer by Ray Daniels

...and random other sources from over the years.

QUESTIONS????????

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