

A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Jings M'Crivvens Scottish 80/-**

BJCP Style: 9C (Scottish Export 80/-)

Batch Size: 5 gallons

Efficiency: 75%

Est. O.G.: 1.053

Boil time: 90 mins.

Estimated SRM: 17

Estimated IBUs: 17

Created by: Erik Lars Myers

All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	8 pounds
Flaked Barley	1 pound
Steel Cut Oats (toasted)	1 pound
Roasted Barley	.25 pound

Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	5 pounds
Flaked Barley	1 pound
Steel Cut Oats (toasted)	1 pound
Roasted Barley	.25 pound

Hop Schedule:

Hop Type	Amt.	Time in Boil
East Kent Goldings	.75 ounce	90 minutes

Notes:

The Steel Cut Oats need to be cooked prior to mashing. If possible, run them through a full mash with a handful of the regular barley malt before adding them to the beginning of the full regular mash.

Yeast: **WYeast 1728: Scottish Ale**