



www.homebrewery.com

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20TH Anniversary

Scottish Wee Heavy

The Home Brewery's 20th Anniversary Ale is a special beer made to celebrate 20 years in business, 1984-2004. This outstanding Scottish ale is rich and malty with a subtle note of smoked malt and just enough hops to balance. Higher in alcohol, this beer will stand the test of time, one to savor as it ages. Thanks for choosing The Home Brewery and trusting in us to help you make the very best beer! Cheers!

INGREDIENT KIT CHECKLIST

- 1 Package containing Peat Smoked Malt, Roasted Barley, Aromatic, and Special B Malt (grains)
- 1 Cheesecloth Grain Bag
- 2 Packages containing 4 ½ lbs Light Dry Malt Extract
- 1 Package containing Hop Pellets for bittering
- 1 Package containing Irish Moss clarifier
- 1 Package containing Hop Pellets for flavoring
- 1 Package of Wyeast Liquid Scottish Ale Yeast
- 1 Package containing Priming Sugar

QUICK TIME REFERENCE

- Step 1 – Activate Liquid Yeast Culture
- Step 2 – Steep Grains and remove at 170°F
- Step 3 - Add Malt and Bittering Hops (start 90 min Boil)
- Step 4 – Add Irish Moss (after 75 minutes of Boil)
- Step 5 – Add Flavoring Hops (after 80 minutes of Boil)
- Step 6 – Cool
- Step 7 – Add Yeast and Ferment
- Step 8 – Add Priming Sugar and Bottle
- Step 9 – Carbonate, Age, and Enjoy!

Approx. OG 1.075

Approx. FG 1.018

STEP 1 IMPORANT NOTE: This kit comes with a liquid yeast culture, as it is important for the flavor of this style of beer. You will need to activate this yeast a few hours before you add it to the fermenter. To activate the pack, place it flat in the palm of one hand and “smack” with your other hand open and flat. This should rupture the inner pouch and mix the yeast with the nutrient and start a mini-ferment inside the foil packet. Leave at room temperature over the next few hours and the pack will begin to puff up with CO₂.

STEP 2 Heat 5 gallons of water in a large pot. If you don't have a pot that large, heat as much water as you can (at least 3 gallons). Whatever size pot you use just be sure there is 2-4 inches of head space for boiling. Put all the crushed grains in the cheesecloth bag, and tie a knot in the top of the bag. Drop the bag into the water while it is being heated. Remove the bag of grain when the temperature reaches 170°F. Note that more color and flavor can be obtained from the grains by steeping them at 170°F for 10-15 minutes; but to avoid off flavors don't heat the grains above 170°F.

STEP 3 Turn off the heat or take the pot off the burner. Add both bags of Dry Malt Extract and hops. **DON'T FORGET TO ADD THE BITTERING HOPS!** (This is one of the kits we sell with Bittering Hops in a separate package, instead of being mixed in with the Malt Extract.) Malt Extract is hard to dissolve; so just keep stirring until the malt extract dissolves in the water. Once the malt extract is dissolved, bring the pot up to a boil and start your timer for 1½ hours (90 minutes) from that point. The Bittering Hops (that's the green stuff) will float to the top, and will often stick to the inside surface of the pot with the foam. Keep scraping them back down into the liquid to get the bitterness into the beer.

TIP: Watch out for boil overs! This is the time (early in the boil) to keep a close eye on the pot and watch for that foam to start to rise. Keep a cup or spray bottle of cold water close and use it to take the foam down if it starts to get out of hand.

STEP 4 15 minutes before the end of the boil (or 75 minutes after the start of the boil) add the Irish Moss. Stir it in while the boil continues. This is a natural clarifier and will help settle out proteins and other particles that may cloud your beer.

STEP 5 10 minutes before the end of the boil (or 80 minutes after the start of the boil) add the contents of the package marked Flavoring Hops, stir them in.

STEP 6 At this point, procedure varies depending on what equipment you are using. The idea is to get the beer down to about 75°F quickly without contaminating it with bacteria. If you have a Wort Chiller, use it now to cool the beer quickly. If you don't, you may want to surround the brewpot with cold water or ice to bring the temperature down as quickly as possible. Once the wort is cooled, siphon it into your primary fermenter leaving behind as much sediment in the brewpot as you can. It's okay to splash and introduce oxygen at this point - yeast need oxygen at first to reproduce. If you boiled less than 5 gallons of beer, or have less than 5 gallons due to evaporation during the boil, add cool water now to bring the volume up to 5 gallons. If you are doing this, it is best to have pre-boiled and cooled the

water you are going to add (though not absolutely necessary). At this time you can take a hydrometer reading (Original Gravity Reading).

STEP 7 After the beer is cooled and in the fermenter, it is time to add the yeast. Check your package of liquid yeast, once it is at least an inch thick, it can be pitched into your brew. Open the yeast pack, and pour it in your fermenter. Seal your fermenter and attach the airlock and stopper. Fill the airlock with water or vodka and set in a cool, dark place to ferment.

TIP: Fill your airlock with vodka to prevent the growth of bacteria.

Fermentation is the process of yeast consuming sugars and producing CO₂ and alcohol. When fermentation is done, there will be no activity in the airlock for a couple of days and the beer will be flat, still, and clear (or clarifying). At this time you can take a hydrometer reading (Final Gravity Reading). If you have a consistent hydrometer reading over the course of a couple of days, the beer is ready to bottle.

STEP 8 When the beer is ready to bottle, siphon the beer into a bottling bucket or other sanitized container to get it off any sediment. Dissolve the pack of Corn Sugar into about 2 cups of water or the beer. Bring this just to a boil for sanitation and cool. Pour this back into the beer and stir gently but thoroughly, to distribute the sugar. If the batch volume is more than ½ gallon short, boil additional water to bring the total volume to five gallons. Siphon into clean, sanitized bottles and cap.

STEP 9 Leave at room temperature for AT LEAST two weeks to carbonate. **This special beer needs to age for several months, and will be best in about six months.** Be patient, enjoy, and happy homebrewing!