



EPIC NAZ SCOTTISH ALE [UK]

This all-grain version of the Epic Naz Scottish Ale was produced in Scotland by The Tartan Shark Brewery using local malt grown near Dumfermline Scotland the home of rock legends, Nazareth! Like it's US counterpart—Epic Naz Scottish Ale US—this ale delivers all the attributes of a quality Scottish Ale, plus a hint of smoke like a fine Scottish whisky!

BASICS

ABV	5.1%
TARGET FG	1.010
TARGET OG	1.038

METHOD/TIMINGS

MASH TEMP: 67C FOR 60 MINUTES

SPARGE TEMP: 75C BATCH SPARGE FOR 30 MINS

MASH PH: 5.6

FERMENTED AT 20C FOR 7 DAYS, THEN COLD CRASHED TO 6C AND CARBONATION SET TO 2.5 VOLS CO₂. LEAVE IT FOR A FURTHER 2-3 DAYS TO CARBONATE AND THEN KEG & CAN.

INGREDIENTS



MALT

80%	PALE MALT
9.6%	BEST SMOKED MALT
4.8%	CRYSTAL 100
3.2%	BROWN MALT
1.6%	DEXTRIN (CARAPILS)
.8%	BLACK MALT



HOPS

SUSSEX



YEAST

NOTTINGHAM (LALLEMAND)



BREWER: SEAN FLEMING, TARTAN SHARK BREWERY