



EPIC NAZ SCOTTISH ALE [US]

This Scottish Ale is a tribute to one of my favorite bands from the 70's... Scottish rock legends Nazareth! It only makes sense this beer has its roots in Scotland (just like Nazareth) with a taste profile—easy drinking, woody/earthy meets espresso—that reminds me of a walk in the Highlands. Plus, Epic Naz has a hint of smoke reminiscent of a fine Scotch Whisky and a nice kick at 5.3% ABV. This ale also gives entry level brewers a chance to move on from brewing only with extract as it integrates steeped grains into the recipe.

BASICS

BATCH SIZE	5 GAL
ABV	5.3%
TARGET FG	1.010
TARGET OG	1.050
IBU	21-25

METHOD/TIMINGS

COMBINATION LIQUID AND DRY EXTRACT PLUS STEEPED GRAINS

STEEP GRAINS FOR 20 MINUTES AT 160 °F

BOIL VOLUME: 5.5 GALLONS OF WATER AND USE A 60-MINUTE 208 °F BOIL

FERMENTATION: 72 °F FOR 14 DAYS

TWIST: THE BESTMALZ RAUNCH MALT (BEECH SMOKED)
ADDS A HINT OF SMOKE, NOT TOO OVERPOWERING

INGREDIENTS



MALT

3.3LB	X 2 MARRIS OTTER LME
4OZ	CRISP CRYSTAL
4OZ	SWAEN BROWN SUPREME
4OZ	BRIESS BLACKPRINTZ
4OZ	BESTMALZ RAUNCH (BEECH SMOKED)



HOPS

1OZ	UK CHALLENGER – 60 MIN
1OZ	UK EAST KENT GOLDING – 15 MIN



YEAST

SCOTTISH ALE



BREWER: KURT SIMA, EPIC BEER TRIPS