



EPIC HOMEBREW REVEAL

EPIC **BEER** TRIPS.com

EPIC SCOTTISH EXPORT

A Scottish and English collaboration. This recipe builds upon a scaled down Scottish Export recipe with a touch of chocolate malt, which I typically use in my Best Bitters. The result is a low alcohol beer that tastes anything but - flavorful with a touch of roast and a sturdy character.

BASICS

BATCH SIZE	3 GAL
BOIL VOL	4.3 GAL
ABV	3.7%
TARGET FG	1.010
TARGET OG	1.038
SRM	19.7

METHOD/TIMINGS

MASH TEMP: 152F FOR 60 MINUTES

FERMENTATION TEMP: 65F

INGREDIENTS



MALT

3.75LB	PALE MALT, MARIS OTTER
6OZ	CRYSTAL 80
5OZ	PALE CHOCOLATE
1OZ	ROASTED BARLEY



HOPS

.75OZ	FUGGLE (4.50 %) – 30 MIN
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YEAST

SCOTTISH ALE (WYEAST LABS #1728)



— THE —
HOMEBREW
— CHALLENGE —

BREWER: MARTIN SHEEN, THE HOMEBREW CHALLENGE