

Nac Mac Feegle

an All Grain **Strong Scotch Ale** by **Matias**

Fermentables

Amount	Fermentable	Use
5.5 kg	Maris Otter Pale (UK)	Mash
0.3 kg	Crystal 45L (UK)	Mash
0.25 kg	Munich (DE)	Mash
0.15 kg	Extra Dark Crystal 120L (UK)	Mash
0.05 kg	Roasted Barley (UK)	Mash

Hops

Amount	Hop	Time
40.0 g	East Kent Golding (UK)	60 min
20.0 g	East Kent Golding (UK)	10 min

Yeasts

Name	Lab/Product
FM12 Scottish Tartan	

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	68.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.077	1.018 ↓	25
ABV	Color	Balance
7.8%	16 SRM	Sweet

Notes

- [Wee Heavy: Style Profile](#)
- [17C - Wee Heavy](#)