

Adventurer's Series



AUSTRALIAN INTERNATIONAL BEER AWARDS
KOREAN INTERNATIONAL BEER AWARDS
ROYAL QLD BEER AWARDS
THE INDIES



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

WEE LITTLE SCOTTISH LIGHT - 23L Batch

3.5% ABV - 14 IBU (BR 0.4#)

WEE LITTLE is a mid-strength beer but not as you know it. Think of it as a sessionable version of a SCOTCH ALE. Light on the palate with a dry finish, but packed full of sweet caramel malt flavour.

INGREDIENTS

Ale Malt - 2.9kg
Munich - 270g
Biscuit - 220g
Light Crystal - 220g
Dark Crystal - 110g
Chocolate - 75g

HOPS

Magnum - 50g

OPTIONAL EXTRAS*

Whirlfloc Tablet
Yeast Nutrient

YEAST*

SafAle S-04 11.5g

BREWER'S NOTES

- Start ferment at 18°C for 3 days then free rise to 20°C
- Test for diacetyl before proceeding with cold crash

* Default kit yeast, extras sold separately.



Recipe Contributor:
DAN VENEMA
CO-OWNER, HEAD BREWER



HOPS
MALT

WATER PROFILE
AMBER DRY
Ca² 55, Cl 65, SO₄² 95
Target Mash pH: 5.4

WATER ADDITIONS (RO Water)
Calcium Sulphate: 3.1g
Magnesium Sulphate: 3.2g
Calcium Chloride: 3.9g

WATER ADDITIONS (Brisbane Tap)
Calcium Sulphate: 2g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	31L	
MASH WATER	16L	
SPARGE WATER	15L	
MASH TEMP	67°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	28.5L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.032	_____
ORIGINAL GRAVITY	1.036	_____
MASH EFFICIENCY	80%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)

60 min 10g MAGNUM



↓
5 min Whirlfloc Tablet, Yeast Nutrient
0 min Turn off heat, cool to 18°C
FERMENT 18°C for 3 days
RAISE TEMP 20°C until complete



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...

