



SKULL CRUSHER

Style: Strong Scotch Ale – Similar to Skull Splitter

Dark amber with a creamy, tan head. Strong, powerful and medium-bodied it is surprisingly light. A malty aroma with complex flavor that has a hint of spicy hops and a rich finish.

Batch Size: 5 Gal
OG: 1.086-1.087
FG: 1.018-1.020
IBU: 21
SRM: 25
ABV: 8.5%

Recipe CK00031

GRAINS

15.5 lb. Pale Ale Malt
10 oz. Caramel 60L malt
6 oz. Torrified Wheat
4 oz. Aromatic Malt
2 oz. Chocolate Malt
2 oz. Smoked Malt

EXTRACTS/ADJUNCTS

10 oz. Cane Sugar
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.33 oz. Kent Golding (60min.)
0.33 oz. Kent Golding (15 min.)
1 oz. Steamed Light Toasted
Oak Chips (7 days in secondary)

YEAST: 1st choice – WLP028 Edinburgh Scottish Ale Yeast **2nd choice** – WLP004 Irish Ale Yeast

All Grain Brewing Instructions

1. Gather mash water (between 1 and 1.5 quarts for each pound of grain).
2. Preheat mash water to appropriate temperature. Usually 10° - 15° above target temp of 155° . A mash temp calculator is recommended to determine optimal temperature.
3. Dough in grains, stirring thoroughly to avoid dough balls, and steep the grains for 60 minutes. Maintaining this temp will ensure best efficiency.
4. In another vessel, prepare your sparge water (roughly half of your desired boil volume). Heat this to 168° .
5. Collect your mash and sparge water in your kettle. Depending on your sparge method, your process will vary.
6. Once you have collected all of your wort, bring the kettle to a boil.
7. Lower heat and add first addition hops. Start your boil timer and raise the heat to a rolling boil. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
8. Continue to add remaining ingredients as necessary. Please Note - times are based on remaining boil duration – example: (15 mins.) means add the ingredient when 15 minutes remain on the timer.
9. When boil is complete, turn off heat.
10. Cool the wort to 75 degrees.
11. Transfer to sanitized fermenter.
12. Aerate thoroughly, and then pitch the yeast.