



# **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**

10 oz. Caramel 60L malt  
6 oz. Torrified Wheat  
4 oz. Aromatic Malt  
2 oz. Chocolate Malt  
1 oz. Smoked Malt

## **EXTRACTS/ADJUNCTS**

11.5 lb. Light LME  
10 oz. Cane Sugar  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1.5 oz. Kent Golding (60 min.)  
  
1/4 oz. Kent Golding (15 min.)  
  
1/4 oz. Steamed Light Toasted  
Oak Chips ( 7 days in  
secondary)

**YEAST: 1<sup>st</sup> choice** – WLP004 Irish Ale Yeast

**2<sup>nd</sup> choice** – WLP028 Edinburgh Scottish Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.