



Homebrew  
5 Gallons

## Eric The Red Scotch Ale

Style: Scotch Ale

A *high* alcohol Scotch ale in the Skull Splitter style. This is a true old style Scottish ale, and as such, is *complex* and *full* of flavors of peat, malt, and oak... We recommend that you taste commercial Skull Splitter before you make this ale.



## Ingredients

### GRAINS      AMOUNT

Crystal 40L	0.66 lbs.
Belgian Aromatic	0.25 lbs.
Roasted Barley	2 oz.
Peated Malt	2 oz.
Biscuit	0.25 lbs.

### EXTRACTS AMOUNT

Pale	2.66 qts.
Wheat	0.33 qts.
Adjunct	0.66 qts.

### HOPS & SPICES AMOUNT

#### Bittering Hops

Kent Goldings	2.0 oz.
---------------	---------

#### Finishing Hops

Fuggles	0.5 oz.
Irish Moss	1 Scoops

#### Spices

Oak Chips	0.25 lb
(Sterilize and add after primary fermentation)	

**Yeast Type:** Edinburgh **Yeast Description:** Produces complex, malty, slightly fruity, strong ales.

## Brewing Instructions

1

Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.

2

Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**

3

When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.

4

When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).

5

After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.