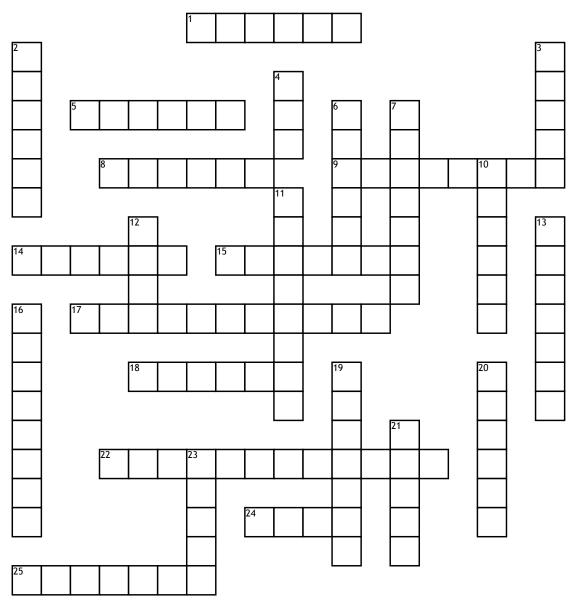
Name:	Date:	

Scotch



<u>Across</u>

- 1. Every distillery uses this type of
- 5. During the distillation stage, the wash is boiled in this type of Wash Still?
- 8. This specific type of still has 3 different names, they are: Patent, Continuous and?
- 9. Scotch is named after which country? 14. After soaking for the necessary period of time, this item is spread out on a floor up to evenly and left to germinate?
- 15. This person is the official title of those who create barrels?
- 17. We have been told that this process takes anywhere from 2 days to 3 weeks?
- 18. During the Germination stage enzymes turn the starch within the barley into soluble
- 22. This step requires stills?

24. A Pot Still uses this type of neck? 25. Jack Daniels actually creates their _ for the ageing process? own _

<u>Down</u>

- 2. ABV means, Alcohol By __
- 3. This process mixes in corn, wheat, etc.?
- 4. Another type of Distiller is done through the still?
- **6.** Hops is also this type of relaxer? 7. After the germination stage the barley is moved to the kiln to stop the Germination
- 10. After the distillation process it is now time for?
- 11. The 3 years minimum criteria for ageing is established in this Immaturity Act?
- 12. The production of scotch is similar to the production of this other alcohol?

- **13.** This step mixes the barley with water to rinse out any impurities and prepare it for distillation?
- 16. The process in which it is stated that the real magic happens - it is the fermentation vessel that allows the yeast strains to convert the wort into a fermented liquid called wash?
- 19. This process involves soaking the barley in tanks to prepare it for the mashing process?
- **zu.** ___ malt whiskeys are distilled in pot stills?
- 21. Alcohol more rapidly than water when heated?
- 23. During the distillation run, the distillate is divided into three cuts, they are Heads, Heart of the Run and this?