



# Crescent City Homebrewers

NAME: El Paria  
 STYLE: Pale Ale  
 BREWMASTER: Sam Grooms

DATE: 2/7/2015  
 BATCH SIZE(GALS): 55  
 HOST: Keith St. Pierre

MALT BILL

| TYPE          | EXT   | LOV | AMOUNT |
|---------------|-------|-----|--------|
| 2-Row         | 1.028 | 2   | 55     |
| Maris Otter   | 1.028 | 4   | 110    |
| Victory       | 1.027 | 4   | 10     |
| Flaked Barley | 1.028 | 2   | 5      |
| Special B     | 1.025 | 130 | 3      |
|               |       |     |        |
|               |       |     |        |
|               |       |     | 183    |

1.043 og  
 O.G. projected 1.093 PLATO 22.10  
 COLOR SRM 10.95 EBC 21.57  
 ADJUNCTS 6.35 est

| TYPE | EXT | LOV | AMOUNT |
|------|-----|-----|--------|
|      |     |     |        |
|      |     |     |        |
|      |     |     |        |
|      |     |     | 0      |

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 45.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 180 °F

| HOP TYPE        | AMT | aa  | TIME |
|-----------------|-----|-----|------|
| Belma           | 4   | 9.4 | 60   |
| Golding         | 4   | 4   | 20   |
| Belma           | 2   | 9.4 | 10   |
| Golding         | 8   | 4   | 20   |
| Belma           | 10  | 9.4 | 0    |
| Golding         | 4   | 4   | 0    |
| Whirfloc 5 Tabs |     |     | 20   |
|                 |     |     |      |
|                 |     |     |      |

IBU'S 19.37

COMMENTS:

FERMENTED AT 65 DEGREES WITH Safeale 05 YEAST, 16 DAYS.

O.G. 1.040 AT 83 TEMP. F.G. 1.010 AT 42 TEMP.

RACKED BEER: 2/23/2015 % ALCOHOL BY VOL. 4.36

O.G. ACTUAL 1.043 PLATO 10.67 % ALCOHOL BY WT. 3.49

F.G. ACTUAL 1.009 PLATO 2.35