



Crescent City Homebrewers

NAME: Marcel's Red

DATE: 4/12/2014

STYLE: Irish red ale

BATCH SIZE(GALS): 60

WATER TREATMENT: 1/2 TSP LACTIC ACID PER 5 GALS WATER.

MALT BILL

TYPE	EXT	LOV	AMOUNT
2 row	1.028	3	100
Crystal	1.025	40	5
crystal	1.025	120	2.5
Roasted Barley	1.025	500	2.5
			110

O.G. projected 1.060 PLATO 14.78

COLOR SRM 17.04 EBC 33.56

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Extract	1.048	0	12
			12

MASH SCHEDULE

34.1 GALLONS OF WATER AT 104 DEGREES, DOUGH IN AT 104. FOR 30 MINUTES

ADD 11.44 GALLONS AT 212 DEGREES. RAISE TO 140 DEGREES FOR 30 MINUTES

ADD HEAT TO 158 DEGREES, FOR 30 MINUTES

BOIL 70 Minutes

HOP TYPE	AMT	aa	TIME
cascade	16	6	60

IBU'S 30.05

COMMENTS:

Brewed at Deutches Haus for the Pigoast. We broke the hydrometer so no OG.

FERMENTED AT 67 DEGREES WITH safeale 04 YEAST, 9 DAYS.

O.G. 1.055 AT 70 TEMP. F.G. 1.014 AT 60 TEMP.

RACKED BEER: 4/21/2014 % ALCOHOL BY VOL. 5.43

O.G. ACTUAL 1.056 PLATO 13.80 % ALCOHOL BY WT. 4.35

F.G. ACTUAL 1.014 PLATO 3.61