



Crescent City Homebrewers

NAME: Caddoo's Hopnado

DATE: 5/24/2014

STYLE: IPA

BATCH SIZE(GALS): 55

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

MALT BILL

TYPE	EXT	LOV	AMOUNT
Belguim pale ale	1.028	3	55
Weyeman pilsner	1.028	2	55
Crystal	1.025	15	5
Melanodian	1.025	27	5
			120

O.G. projected 1.061 PLATO 14.81

COLOR SRM 6.69 EBC 13.18

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

MASH SCHEDULE

Single infurion mash at 158 degrees for 60 minutes.

Brought wort level up to 60 gallons at start of boil.

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Centenial	10.6	8.7	90
Amarillo	10.6	8.4	45
Cascade	8.8	7.3	30
Ahtanum	5.1	4.4	5
Citra	1.9	15.1	0
Mosaic	1.5	11.5	0
Galaxy	4	15.8	0
Amarillo	4.8	8.4	0
	47.3		

IBU'S 81.64

COMMENTS:

The low gravity was due to unintentional high mash temp. NOLA yeast stopped working for us. Taste great though.

FERMENTED AT 77 DEGREES WITH NOLA ale yeast YEAST, 14 DAYS.

O.G. 1.052 AT 85 TEMP. F.G. 1.020 AT 60 TEMP.

RACKED BEER: 6/7/2014

% ALCOHOL BY VOL. 4.51

O.G. ACTUAL 1.055 PLATO 13.58

% ALCOHOL BY WT. 3.61

F.G. ACTUAL 1.020 PLATO 5.11