



Crescent City Homebrewers

NAME: Le Boutte

DATE: 6/7/2014

STYLE: Liberty Ale Clone

BATCH SIZE(GALS): 55

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

MALT BILL

| TYPE | EXT | LOV | AMOUNT |
|-------------|-------|-----|--------|
| Lager-2-Row | 1.028 | 2 | 125 |
| Crystal | 1.025 | 60 | 3 |
| CaraPils | 1.025 | 7 | 3 |
| | | | |
| | | | |
| | | | |
| | | | 131 |

O.G. projected 1.066 PLATO 16.15

COLOR SRM 6.36 EBC 12.54

ADJUNCTS 6

| TYPE | EXT | LOV | AMOUNT |
|------|-----|-----|--------|
| | | | |
| | | | |
| | | | |
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| | | | 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. 32.75 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. Desired Sparge Temp 175 °F

BOIL 90 Minutes

| HOP TYPE | AMT | aa | TIME |
|------------------|-----|-----|------|
| Cascade Leaf | 8 | 8 | 90 |
| Cascade Leaf | 4 | 8 | 70 |
| Cascade | 4 | 8 | 30 |
| Cascade | 6 | 6.5 | 5 |
| | | | |
| | | | |
| Whirlfloc 3 Tabs | | | 20 |
| | | | |
| | | | 22 |

IBU'S 52.10

COMMENTS:

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

O.G. 1.064 AT 79 TEMP. F.G. 1.011 AT 75 TEMP.

RACKED BEER: 6/23/2014 % ALCOHOL BY VOL. 6.97

O.G. ACTUAL 1.066 PLATO 16.15 % ALCOHOL BY WT. 5.57

F.G. ACTUAL 1.013 PLATO 3.27