



# Crescent City Homebrewers

NAME: CCH Winterfest Lager  
STYLE: Winter Lager  
BREWMASTER: Peter Caddoo

DATE: 9/13/2014  
BATCH SIZE(GALS): 55  
HOST: The Doskey's

## MALT BILL

TYPE	EXT	LOV	AMOUNT
Weyerman Pilsener	1.028	2.2	55
Rahr Pilsener	1.028	2.2	50
Avangard Vienna	1.025	4	30
Breiss Aromatic	1.025	26	7
Weyerman Munich	1.025	10	4
Weyerman Acidulate	1.025	2.2	4
			150

O.G. projected  PLATO

COLOR SRM  EBC

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

## INSTRUCTIONS

Decoction Mash

Desired Mash Temp  °F

Desired Sparge Temp  °F

IBU'S

## BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Mt Hood	8	7.5	90
Mt Hood	3.5	7.5	30
Mt Hood		7.5	0
Whirlfloc 5 Tabs			20

## COMMENTS:

FERMENTED AT \_\_\_\_\_ DEGREES WITH \_\_\_\_\_ YEAST, 14 DAYS.

O.G. 1.064 AT 60 TEMP. F.G. 1.016 AT 60 TEMP.

RACKED BEER: 9/27/2014

% ALCOHOL BY VOL.

O.G. ACTUAL  PLATO

% ALCOHOL BY WT.

F.G. ACTUAL  PLATO