



Crescent City Homebrewers

NAME: Christmas Ale
 STYLE: Old Ale
 BREWMASTER: Greg Hackenberg

DATE: 10/18/2014
 BATCH SIZE(GALS): 55
 HOST: Deutsches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
Maris Otter pale	1.028	3	110
Crystal	1.025	80	15
Crystal	1.025	120	5
Mild Malt	1.025	4	15
			145

O.G. projected 1.076 PLATO 18.36

COLOR SRM 21.71 EBC 42.77

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Cane Syrup	1.038	80	6
			6

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 169 °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. 36.25 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 154 °F
8. Start boil at 60gal + to net 55 Gals. Desired Sparge Temp 168 °F

BOIL 60 Minutes

HOP TYPE	AMT	aa	TIME
Challenger	8	8.9	60
Challenger	8	8.9	60
Bramling Cross	8	7.9	30
Bramling Cross	8	7.9	5

IBU'S 61.21

COMMENTS:

FERMENTED AT 65 DEGREES WITH SA 05 YEAST, 12 DAYS.

O.G. 1.075 AT 60 TEMP. EST F.G. 1.014 AT 60 TEMP.

RACKED BEER: 10/30/2014

% ALCOHOL BY VOL. 7.96

O.G. ACTUAL 1.075 PLATO 18.17

% ALCOHOL BY WT. 6.37

F.G. ACTUAL 1.014 PLATO 3.61