



Crescent City Homebrewers

NAME: Je Suis Stout

DATE: 1/17/2015

STYLE: Dry Stout

BATCH SIZE(GALS): 55

BREWMASTER: Neil Barnett

HOST: David Applegate

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pale	1.028	3	81
Flaked Barley	1.028	2	9
Roasted Barley	1.025	500	9
			99

O.G. projected 1.050 PLATO 12.32

COLOR SRM 32.31 EBC 63.66

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			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.
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. 24.75 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 70 Minutes

HOP TYPE	AMT	aa	TIME
Nugget	4	13.3	70
Nugget	4	13.3	30
Whirfloc 5 Tabs			20

IBU'S 30.28

COMMENTS:

Actual mash temp about 148, Sparge water was unfiltered, added 3 Tbs of Lactic acid to water.

FERMENTED AT 71 DEGREES WITH SafeAle 04 YEAST, 10 DAYS.

O.G. 1.048 AT 65 TEMP. F.G. 1.013 AT 47 TEMP.

RACKED BEER: 1/27/2015 % ALCOHOL BY VOL. 4.69

O.G. ACTUAL 1.049 PLATO 12.02 % ALCOHOL BY WT. 3.75

F.G. ACTUAL 1.012 PLATO 3.15

Brewing Plan

- 1 Set up Kettles and Mash Tuns
- 2 Weighed and ground grain
- 3 Filled Sparge water pot to the top Ring with filtered water, added 2 Tbls Lactic acid.
- 4 Raised Temp to 167° F.
- 5 Add water to Mash Tuns as Warm up, about 5 minutes
- 6 Add more water, mash in until water is just over grain bed.
- 7 Target temp is 152°F.
- 8 Filled Sparge tank back up to second ring, added 1.5 Tbs Lactic.
- 9 Bring Sparge water to 175°F.
- 10 Mashed for 60 minutes, stirred every 20 minutes.
- 11 Used a plastic pitcher to recirc, about 5 pitchers full.
- 12 Ran wort to grant, and continued to recirc until clear.
- 13 Begin filling Kettle, make sure runoff is not too fast.
- 14 Sparge just as water level hits top of bed, knife the top of bed to help flow.
- 15 Add heat to Kettle at first Ring.
- 16 Check to make sure wort gravity is about the same from each Mash Tun.
Adjust drain valves if needed.
- 17 Kept extra wort in grant for latter addition.
- 18 Filled kettle to 160+ gallons.
- 19 Added first Hops prior to boil.
- 20 Monitor Kettle and adjust flame to prevent boil over. Use Fan if available.
- 21 Second Hop addition after 40 minutes
- 23 Slowly added about 3 gallons of wort from grant.
- 24 Begin sanitizing pumps, coolers and hoses.
- 25 Add 5 whirlfloc after 50 minutes
- 28 Whirlpooled wort at 70 minutes. Twenty minute wait.
- 29 Ran off though cooler.
Supplied Safale 05 yeast and 04 yeast. Supply oxygen.