



Crescent City Homebrewers

NAME: Charbonnetor
 STYLE: Bock
 BREWMASTER: Marcel Charbonnet

DATE: 3/28/2015
 BATCH SIZE(GALS): 57
 HOST: Hank

MALT BILL

TYPE	EXT	LOV	AMOUNT
Munich	1.025	10	100
Pilsener	1.028	2.2	50
CaraMunich	1.025	60	5
			155

O.G. projected 1.071 PLATO 17.12
 COLOR SRM 13.63 EBC 26.86
 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. 170 °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. 38.75 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 155 °F
8. Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 175 °F

BOIL 60 Minutes

HOP TYPE	AMT	aa	TIME
Magnum	8	15	60

IBU'S old 39.54
 IBU's Tinseth 30.22

COMMENTS:

Extra wort in the kettle, gave out 5.5 gallons to each person.
 1.010 or 1.014 FG

FERMENTED AT _____ DEGREES WITH Bavarian Lager Yeast YEAST, 14 DAYS.

O.G. 1.065 AT 60 TEMP. F.G. 1.014 AT 60 TEMP.
 safeale 05

RACKED BEER: 4/11/2015 % ALCOHOL BY VOL. 6.62

O.G. ACTUAL 1.065 PLATO 15.88 % ALCOHOL BY WT. 5.30

F.G. ACTUAL 1.014 PLATO 3.61