



Crescent City Homebrewers

NAME: _____
 STYLE: Belgian Pale Ale
 BREWMASTER: Keith St Pierre

DATE: 5/10/2015
 BATCH SIZE(GALS): 55
 HOST: Ryan Casteix

MALT BILL

TYPE	EXT	LOV	AMOUNT
Belgian Pilsner malt	1.028	2.2	110
Caramunich type 1	1.025	55	7
Biscuit malt	1.025	24	3
			120

O.G. projected PLATO

COLOR SRM EBC

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, 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. 30 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 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 60 Minutes

Desired Sparge Temp °F

HOP TYPE	AMT	aa	TIME
East Kent Golding	13	5	60
East Kent Golding	3	5	0

IBU'S old
 IBU's Tinseth

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -42134 DAYS.

O.G. 1.058 AT 60 TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO