



Crescent City Homebrewers

NAME: _____
 STYLE: California Common
 BREWMASTER: Charles Sule

DATE: 9/19/2015
 BATCH SIZE(GALS): 55
 HOST: Charles Sule

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	100
Crystal	1.025	60	5
Chocolate	1.025	450	1.75
			106.75

O.G. projected 1.054 PLATO 13.27
 COLOR SRM 13.12 EBC 25.85
 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. 26.6875 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.

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Northern Brewer	12	7.4	60
Northern Brewer	4	7.4	30
Cascade	4	7.1	0

Desired Sparge Temp 175 °F

IBU'S old 35.37
 IBU's Tinseth 33.81

COMMENTS:

90 Minute boil, add hops after first 30 minutes.

FERMENTED AT 74 DEGREES WITH 34/70 YEAST, 24 DAYS.

O.G. 1.051 AT 78 TEMP. F.G. 1.009 AT 77.7 TEMP.

RACKED BEER: 10/13/2015 % ALCOHOL BY VOL. 5.44

O.G. ACTUAL 1.053 PLATO 13.10 % ALCOHOL BY WT. 4.36

F.G. ACTUAL 1.011 PLATO 2.86