Crescent City Homebrewers

NAME: Estrogen Ale DATE: 9/26/2015

STYLE: Sahti BATCH SIZE(GALS): 55

BREWMASTER: Carol Rice HOST: NOOT

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	77
Vienna	1.025	4	10
Aromatic	1.025	26	10
Rye	1.025	3	42
Belgium Special B	1.025	130	7
Rice Hulls	1.000	0	10
			156

O.G. projected 1.071 PLATO 17.11

COLOR SRM 14.62 EBC 28.80

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filterd 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. 39 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 90 Minutes

HOP TYPE	AMT	aa	TIME
Northern Brewer	10	9	75
Crush Juniper Berries	10		75
Irish Moss 1/4 cup			15
Crush Juniper Berries	10		0
	5	4	0

IBU'S old 38.41 30

IBU's Tinseth 24.56

COMMENTS:

FERMENTED AT 70 DEGREES WITH SB T-58 & WY 3333 YEAST, -42273 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98