



Crescent City Homebrewers

NAME: _____

DATE: 3/5/2016

STYLE: Cream Ale

BATCH SIZE(GALS): 55

BREWMASTER: Tom Lay

HOST: Monk's Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	42
Pilsener	1.028	2.2	42
Rice, Flaked	1.025	1	9
			93

O.G. projected PLATO

COLOR SRM EBC

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Sugar (Sucrose)	1.038	0	6.5
			6.5

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. 23.25 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 90 Minutes

Desired Sparge Temp °F

HOP TYPE	AMT	aa	TIME

IBU'S old

IBU's Tinseth

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -42434 DAYS.

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

RACKED BEER: _____ % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO