



# Crescent City Homebrewers

NAME: Big Al's Kickin it Old School  
 STYLE: Pre Prohibition America Lager  
 BREWMASTER: Ernie / Neil

DATE: 5/21/2016  
 BATCH SIZE(GALS): 55  
 HOST: John Foley

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	100
Flaked Wheat	1.028	2.2	2
Flaked Corn	1.028	2	5
			107

O.G. projected 1.054 PLATO 13.39  
 COLOR SRM 3.81 EBC 7.50  
 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. 166 °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. 26.75 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 151 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Saaz	8	2.8	70
Hallertauer	4	4.4	70
Saaz	4	2.8	40
Saaz	4	2.8	20
Irish Moss 3 TBS			20

IBU'S old 19.76  
 IBU's Tinseth 17.48

COMMENTS:

FERMENTED AT 72 DEGREES WITH Safeale 05 YEAST, 16 DAYS.

O.G. 1.058 AT 66 TEMP. F.G. 1.011 AT 50 TEMP.

RACKED BEER: 6/6/2016 % ALCOHOL BY VOL. 6.27

O.G. ACTUAL 1.059 PLATO 14.39 % ALCOHOL BY WT. 5.02

F.G. ACTUAL 1.010 PLATO 2.68