



Crescent City Homebrewers

NAME: St. Ives
 STYLE: Belgian Trappist
 BREWMASTER: Neil Barnett

DATE: 6/18/2016
 BATCH SIZE(GALS): 55
 HOST: Neil Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	125
Belgium Special B	1.025	130	10
Flaked Wheat	1.028	2.2	5
			140

O.G. projected 1.085 PLATO 20.27

COLOR SRM 42.47 EBC 83.66

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Dark Candy Sugar	1.038	275	20
			20

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 163 °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. 35 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 148 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Hallentaer	7.5	4.4	90
Golding	10	3.9	40
Irish Moss 4 Tbs			25
Coriander			5

IBU'S old 25.78

IBU's Tinseth 16.01

COMMENTS:

Add 1tsp Coriander and Candi Sugar 5 minutes before Knock out. Top cropped yeast out the blow off tube, repitched with Saison, same thing, repitched with Champagne yeast.

FERMENTED AT 75 DEGREES WITH WLP530 YEAST, 37 DAYS.

O.G. 1.087 AT 72 TEMP. F.G. 1.022 AT 52 TEMP.

RACKED BEER: 7/25/2016

% ALCOHOL BY VOL. 8.72

O.G. ACTUAL 1.088 PLATO 21.14

% ALCOHOL BY WT. 6.97

F.G. ACTUAL 1.022 PLATO 5.46