



Crescent City Homebrewers

NAME: _____
 STYLE: Dunkelweissen
 BREWMASTER: Mickey Giovingo

DATE: 11/5/2016
 BATCH SIZE(GALS): 55
 HOST: Mickey Giovingo

MALT BILL

TYPE	EXT	LOV	AMOUNT
Wheat	1.028	2.2	49
Wheat, Caramel	1.025	46	34
Aromatic	1.025	26	13
Rice, Hulls	1	0	9
Acidulated Malt	1.028	2.5	5.5
			110.5

O.G. projected PLATO
 COLOR SRM EBC
 ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Maltodextrin	1.038	0	1.25
			1.25

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. 27.625 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 70 Minutes

HOP TYPE	AMT	aa	TIME
Hallentaer	6	4.5	60

Desired Sparge Temp °F

IBU'S old
 IBU's Tinseth

COMMENTS:

FERMENTED AT _____ DEGREES WITH Wlp 351 YEAST, -42679 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