



# Crescent City Homebrewers

NAME: Katie's Frolic

DATE: 5/13/17

STYLE: 16th Century Home Brew

BATCH SIZE(GALS): 55

BREWMASTER: The Diet of CCH

HOST: John Foley

**MALT BILL**

TYPE	EXT	LOV	AMOUNT
Munich 1	1.025	6	55
German Smoked	1.025	10	10
Pilsener	1.028	2.2	30
Vienna	1.025	4	55
			150

O.G. projected

PLATO

COLOR SRM  EBC

**ADJUNCTS**

TYPE	EXT	LOV	AMOUNT
			0

**INSTRUCTIONS**

Hank's Dry Rub Mash system

- 98° 10 minutes or whatever
- 120° 11 minutes or whatever
- 130° 12 minutes or whatever
- 140° 13 minutes or whatever
- 148° 14 minutes or whatever

1st Decoction Boil some grain and add back

Desired Mash Temp  °F

2nd Decoction Boil some grain and add back

Desired Sparge Temp  °F

BOIL 60 Minutes

HOP TYPE	AMT	aa	TIME
Hallentaer	12	4.4	90
Hallentaer	8	4.4	15
Irish Moss 4 Tbs			
Hallentaer	8	4.4	5

IBU'S old

IBU's Tinseth

**COMMENTS:**

Small beer made with final runnings.

FERMENTED AT 72 DEGREES WITH Abbey II and 34/70 YEAST, -42868 DAYS.

O.G. 1.085 AT 66 TEMP.

F.G. 1.016 AT 60 TEMP.

RACKED BEER: \_\_\_\_\_

% ALCOHOL BY VOL.

O.G. ACTUAL  PLATO

% ALCOHOL BY WT.

F.G. ACTUAL  PLATO