



Crescent City Homebrewers

NAME: Valley of the Moon
 STYLE: Lime Agave Saison
 BREWMASTER: N. Barnett

DATE: 5/24/2017
 BATCH SIZE(GALS): 55
 HOST: N. Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	80
Vienna	1.025	4	8
CaraPils	1.025	7	6
			94

1.052

O.G. projected 1.055 PLATO 13.60

COLOR SRM 5.55 EBC 10.94

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Agave Syrup	1.038	10	12
			12

INSTRUCTIONS

- Fill sparge tank up to top ring with filtered water, add water treatment. 2 Tbsp Lactic Refill add 1 Tbs
- Heat water to 15° over desired Mash temperature. 167 °F
- Add hot water to Mash Tuns, allow to warm up, and then Drain.
- Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
- Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 23.5 Gal
- Add Hot or Cold water to adjust Temp if needed, mash for one hour.
- Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
- Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 175 °F

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Belma	4	12	70
Belma	2	12	40
Irish Moss 4 Tbs			20
			0

IBU'S old 24.58
 IBU's Tinseth 21.14 22

COMMENTS:

Added Zest from 3 bags of Limes at Knock out. Added extra wort during boil. 55 gallons at finish. 3 units went to the club.

FERMENTED AT 70+ DEGREES WITH Belle Saison YEAST, 40 DAYS.

O.G. 1.055 AT 75 TEMP. F.G. 1.002 AT 77 TEMP.

RACKED BEER: 7/3/2017 % ALCOHOL BY VOL. 6.88

O.G. ACTUAL 1.057 PLATO 13.94 % ALCOHOL BY WT. 5.51

F.G. ACTUAL 1.004 PLATO 1.05