



# Crescent City Homebrewers

NAME: \_\_\_\_\_

DATE: 10/28/2017

STYLE: Beir NOEL

BATCH SIZE(GALS): 55

BREWMASTER: Mike Malley

HOST: Urban South

**MALT BILL**

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	110
CaraMunich	1.025	42	15
Biscuit	1.025	20	5
Chocolate	1.025	450	2
			132

O.G. projected 1.080 PLATO 19.21

COLOR SRM 43.75 EBC 86.19

**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. 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. 33 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 152 °F
8. Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 175 °F

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Northern Brewer	8	7.8	60
Northern Brewer	5	7.8	30
Perle	5	8.2	15

IBU'S old 31.47

IBU's Tinseth 27.08

**COMMENTS:**

FERMENTED AT \_\_\_\_\_ DEGREES WITH \_\_\_\_\_ YEAST, -43036 DAYS.

O.G. \_\_\_\_\_ AT \_\_\_\_\_ TEMP. F.G. \_\_\_\_\_ AT \_\_\_\_\_ TEMP.

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

% ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98

% ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98