



# Crescent City Homebrewers

NAME: Bay Ale Clone  
 STYLE: Irish Red  
 BREWMASTER: Ricco

DATE: 1/20/2018  
 BATCH SIZE(GALS): 55  
 HOST: 504 Craft Beer

MALT BILL

TYPE	EXT	LOV	AMOUNT
Maris Otter	1.028	3	74
Vienna	1.025	3.5	12
Crystal	1.025	120	5
Carafoam	1.025	2	1.25
Roasted Barley	1.025	300	1
			93.25

O.G. projected  PLATO

COLOR SRM  EBC

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 165 °F
3. Add hot water to Mash Tuns, allow to warm up.
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. 23.3125 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 90 Minutes

Desired Sparge Temp  °F

HOP TYPE	AMT	aa	TIME
Perle	7	8.6	60
Styrian Golding	6	4	30
Willamette	5	5.9	6
Irish Moss 4 Tbs			20

IBU'S old   
 IBU's Tinseth

COMMENTS:

FERMENTED AT 70 DEGREES WITH safeale 04 YEAST, 10 DAYS.

O.G. 1.050 AT 70 TEMP. F.G. 1.013 AT 68 TEMP.

RACKED BEER: 1/30/2018 % ALCOHOL BY VOL.

O.G. ACTUAL  PLATO  % ALCOHOL BY WT.

F.G. ACTUAL  PLATO