



Crescent City Homebrewers

NAME: _____
 STYLE: Saison
 BREWMASTER: Mike Malley

DATE: 4/21/2018
 BATCH SIZE(GALS): 55
 HOST: Urban South

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	75
Aromatic	1.025	26	9
Wheat	1.028	2.2	9
Vienna	1.025	4	5
Munich 1	1.025	6	5
			103

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. 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. 25.75 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
East Kent Golding	4	5	60
East Kent Golding	4	5	30
Sorachi Ace	4	11.1	15
Sorachi Ace	4	11.1	0

IBU'S old	<input type="text" value="14.03"/>
IBU's Tinseth	<input type="text" value="17.81"/>

COMMENTS:

FERMENTED AT 70+ DEGREES WITH Belle Saison YEAST, -43211 DAYS.

O.G. 1.051 AT 60 TEMP. F.G. 1.008 AT 60 TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO