Crescent City Homebrewers

NAME: _____ DATE: 6/9/18

STYLE: Petite IPA BATCH SIZE(GALS): 55

BREWMASTER: Neil Barnett HOST: Neil Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	55
Pilsener	1.028	2.2	33
Crystal	1.025	70	9
			97

1.049

O.G. projected 1.049 PLATO 12.07

COLOR SRM 9.55 EBC 18.82

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filterd water, add water treatment. 2 Tbsp of Lactic
2. Heat water to 15° over desired Mash temperature. 160 °F
3. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
4. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature for 40 minutes
5. Bring remaining sparge water up to boil. 24.25 Gal
6. Add boiling water to mash, bring temperature to 155 for 30 minutes, then refill Sparge with 1 Tbsp Lactic.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 145 °F
8. Start boil at 60gal + to net 50 Gals.

Desired Sparge Temp 175 °F

BOIL 70 Minutes

HOP TYPE	AMT	aa	TIME
Belma	5	12	70
Cascade	5	6	40
Cascade	5	6	20
Azacca	2	12	20
Irish Moss 4 Tbs			20
Azacca	10	12	0
	27	oz Total	

IBU'S old 36.88

IBU's Tinseth 38.39

COMMENTS:

FERMENTED AT _____ DEGREES WITH BRY-97 YEAST, 14 DAYS.

O.G. 1.048 AT 73 TEMP. F.G. 1.008 AT 79 TEMP.

RACKED BEER: 6/23/2018 % ALCOHOL BY VOL. 5.07

O.G. ACTUAL 1.050 PLATO 12.24 % ALCOHOL BY WT. 4.06

F.G. ACTUAL 1.010 PLATO 2.65