



# Crescent City Homebrewers

NAME: JAX Bock  
 STYLE: Bock  
 BREWMASTER: Neil Barnett

DATE: 11/10/2018  
 BATCH SIZE(GALS): 55  
 HOST: Deutsches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	60
Munich	1.025	20	55
CaraMunich	1.025	42	10
			125

O.G. projected 1.062 PLATO 14.70  
 COLOR SRM 15.59 EBC 30.71  
 ADJUNCTS 20

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. 31.25 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
Hersbruckers	7	2.2	90
Saaz	6	5.1	90
Hersbruckers	5	2.2	60
Hersbruckers	4	2.2	40
Whirfloc 5 Tabs			30

IBU'S old 29.32  
 IBU's Tinseth 19.49 20

COMMENTS:

FERMENTED AT \_\_\_\_\_ DEGREES WITH 34/70 YEAST, -43414 DAYS.

O.G. 1.062 AT 60 TEMP. F.G. 1.010 AT 60 TEMP.

RACKED BEER: \_\_\_\_\_ % ALCOHOL BY VOL. 6.77

O.G. ACTUAL 1.062 PLATO 15.19 % ALCOHOL BY WT. 5.41

F.G. ACTUAL 1.010 PLATO 2.60