



Crescent City Homebrewers

NAME: The Flames of Hell
 STYLE: Imperial Pilsner
 BREWMASTER: Marcel Charbonnet

DATE: 2/9/2019
 BATCH SIZE(GALS): 55
 HOST: Mickey

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	110
CaraPils	1.025	7	5
Vienna	1.025	4	5
			120

O.G. projected 1.061 PLATO 14.81

COLOR SRM 4.77 EBC 9.40

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. 30 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.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Sterling	8	12.1	60
Sterling	8	12.1	10
Sterling	8	12.1	10
Whirfloc 5 Tabs			

IBU'S old 44.07

IBU's Tinseth 47.71

COMMENTS:

FERMENTED AT 59 DEGREES WITH 34/70 2nd gen YEAST, 14 DAYS.

O.G. 1.064 AT 64 TEMP. F.G. 1.012 AT 54 TEMP.

RACKED BEER: 2/23/2019

% ALCOHOL BY VOL. 6.87

O.G. ACTUAL 1.065 PLATO 15.74

% ALCOHOL BY WT. 5.50

F.G. ACTUAL 1.012 PLATO 2.99