



# Crescent City Homebrewers

NAME: Grievous Angel  
 STYLE: Old English Ale  
 BREWMASTER: Neil Barnett

DATE: 6/8/2019  
 BATCH SIZE(GALS): 55  
 HOST: Neil Barnett

## MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	110
Roasted Barley	1.025	500	2
Chocolate	1.025	450	2
Crystal	1.025	70	4
Belgium Special B	1.025	130	4
			122

O.G. projected 1.066 PLATO 16.13

COLOR SRM 27.19 EBC 53.56

## ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Molasses	1.038	20	3
Belgian Candy Sugar	1.038	180	4
			7

## INSTRUCTIONS

- Fill sparge tank up to top ring with filtered water, add water treatment. 2 TBS of Lactic Acid
- Heat water to 15° over desired Rest temperature. 160 °F
- Use water to bring to 145°, rest for 40 minutes, raise sparge to boiling 212 °F
- Add boiling water to bring mash up to 155°F. Let rest for 30 minutes.
- Fill sparge back up and add 1 TBS of Lactic, raise to 175°F 30.5 Gal
- Recirc wort until clear, Sparge, then run off to Boiling Kettle. Water Temp 160 °F
- Start boil at 60gal + to net 50 Gals. Mash Temp 145 °F

BOIL 90 Minutes Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Belma	3	10.6	90
Perle	3	4.1	90
Golding	8	5.3	60
Fuggles	4	5.6	40
Irish Moss 4 Tbs			20
Willamette	4	3.8	0

IBU'S old 42.16  
 IBU's Tinseth 29.64 30

## COMMENTS:

First rest at 146 for 40 minutes, then 153 for 30 minutes.add Mollases and sugar with about 30 minutes to go. Wound up with 11 units. Club units have Bry yeast.

FERMENTED AT 75 DEGREES WITH 1388 and Windsor YEAST, 15 DAYS.

O.G. 1.060 AT 73 TEMP. F.G. 1.015 AT 76 TEMP.

RACKED BEER: 6/23/2019

% ALCOHOL BY VOL. 5.77

O.G. ACTUAL 1.062 PLATO 15.05

% ALCOHOL BY WT. 4.62

F.G. ACTUAL 1.017 PLATO 4.31

My Unit