



Crescent City Homebrewers

NAME: Le Chouffe-ish

DATE: 8/10/19

STYLE: Belgian Pale Ale

BATCH SIZE(GALS): 55

BREWMASTER: Will Lambert

HOST: Barney Ryan

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsner	1.036	1.7	59.4
munich	1.033	7.1	58.3
Vienna	1.033	3	58.3
Carafa II	1.033	415	5.28
Crystal 60	1.033	60	5.28
Special B	1.033	180	5.28
Chocolate	1.033	245	3
			194.84

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. 171 °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. 48.71 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. Desired Sparge Temp °F

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
East Kent Goldings	24	5	60

IBU'S old

IBU's Tinseth 64.4

COMMENTS:

2 Caps lactic acid into strike water

oz Total

FERMENTED AT DEGREES WITH White Labs 550 YEAST, DAYS.

O.G. AT TEMP. F.G. AT TEMP.

RACKED BEER:

% ALCOHOL BY VOL.

O.G. ACTUAL PLATO

% ALCOHOL BY WT.

F.G. ACTUAL PLATO