



Crescent City Homebrewers

NAME: Rico's Paint by the Numbers
 STYLE: Golden Ale
 BREWMASTER: Rico and Neil

DATE: 11/2/2019
 BATCH SIZE(GALS): 55
 HOST: Urban South

MALT BILL

| TYPE | EXT | LOV | AMOUNT |
|-------------|-------|-----|--------|
| 2-Row | 1.028 | 2 | 90 |
| Crystal | 1.025 | 20 | 4 |
| Cara-Vienna | 1.025 | 22 | 1.25 |
| CaraPils | 1.025 | 2 | 1 |
| | | | |
| | | | |
| | | | |
| | | | 96.25 |

O.G. projected PLATO

COLOR SRM EBC

ADJUNCTS

| TYPE | EXT | LOV | AMOUNT |
|------|-----|-----|--------|
| | | | |
| | | | |
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INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 165 °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. 24.0625 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.

BOIL 90 Minutes

Desired Sparge Temp °F

| HOP TYPE | AMT | aa | TIME |
|------------|-----|------|------|
| Centennial | 6 | 10.2 | 60 |
| Centennial | 5 | 10.2 | 20 |
| Crystal | 2 | 5 | 20 |
| Crystal | 3 | 5 | 5 |
| Kazbek | 3 | 5.6 | 5 |
| | | | |
| | | | |
| | | | |

IBU'S old

IBU's Tinseth

COMMENTS:

FERMENTED AT 70 DEGREES WITH American Farmhouse YEAST, 17 DAYS.

O.G. 1.049 AT 60 TEMP. F.G. 1.008 AT 47 TEMP.

RACKED BEER: 11/19/2019 % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO