



Crescent City Homebrewers

NAME: Valley of the Moon
 STYLE: Lime Agave Saison
 BREWMASTER: N. Barnett

DATE: 6/20/2020
 BATCH SIZE(GALS): 55
 HOST: N. Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	85
Vienna	1.025	4	8
CaraPils	1.025	7	6
			99

O.G. projected 1.052 PLATO 13.23
 O.G. projected 1.054 PLATO 13.23
 COLOR SRM 5.03 EBC 9.91
 ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Agave Syrup	1.038	10	6
			6

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment. 2 Tbsp Lactic Refill add 1 Tbs
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. 24.75 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 600 Minutes

HOP TYPE	AMT	aa	TIME
Belma	4	10.6	70
Belma	3	10.6	40
Irish Moss 4 Tbs			20
			0

IBU'S old 24.13
 IBU's Tinseth 21.77 22

COMMENTS:

Added Zest from 2 bags of Limes at Knock out. Added extra wort during boil. 1 units went to the club.

FERMENTED AT 70+ DEGREES WITH Belle Saison YEAST, 15 DAYS.

O.G. 1.053 AT 74 TEMP. F.G. 1.003 AT 48 TEMP.

RACKED BEER: 7/5/2020 % ALCOHOL BY VOL. 6.83

O.G. ACTUAL 1.055 PLATO 13.44 % ALCOHOL BY WT. 5.46

F.G. ACTUAL 1.002 PLATO 0.62