



Crescent City Homebrewers

NAME: No Hops left Behind

DATE: 8/29/20

STYLE: IPA

BATCH SIZE(GALS): 55

BREWMASTER: Peter Caddoo

HOST: Neil Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	55
Pilsener	1.028	2.2	50
Wheat	1.028	2.2	10
Cara Foam	1.025	7	4
Cara Munich 3	1.025	56	3
Acidulated	1.025	2	3
			125

O.G. projected 1.063 PLATO 15.40

COLOR SRM 6.30 EBC 12.40

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. 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. 31.25 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 150 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Chinook	16	12	90
Belma	8	10.6	45
Columbus	8	14	45
Belma	7.5	10.6	10
Columbus	7.5	14	10
Mosaic	7.5	12	10
Whirfloc 5 Tabs			15
Mosaic	5	12	0
Lemmon Drop	5	6	0
Mandarina	5	10	0

IBU'S old 164.36

IBU's Tinseth 135.60

COMMENTS:

Whirlpool hops added after 15 minutes.

oz Total

FERMENTED AT 72 DEGREES WITH BRY-97 YEAST, 16 DAYS.

O.G. 1.060 AT 60 TEMP. F.G. 1.008 AT 74 TEMP.

RACKED BEER: 9/14/2020 % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO