



# Crescent City Homebrewers

NAME: Spit in the eye of the Hurricane  
 STYLE: Pale Ale  
 BREWMASTER: Neil Barnett

DATE: 11/7/2020  
 BATCH SIZE(GALS): 55  
 HOST: Zony Mash

## MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	90
Crystal	1.025	70	9
			99

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

BOIL 90 Minutes

Desired Sparge Temp  °F

HOP TYPE	AMT	aa	TIME
Target	6	10.3	70
Golding	5	4.4	40
Golding	5	4.4	20
Whirlfloc 5 Tabs			20
Golding	6	4.4	0

IBU'S old   
 IBU's Tinseth  30

## COMMENTS:

FERMENTED AT 72 DEGREES WITH Safeale 04 YEAST, 15 DAYS.

O.G. 1.055 AT 60 TEMP. F.G. 1.010 AT 72 TEMP.

RACKED BEER: 11/22/2020

% ALCOHOL BY VOL.

O.G. ACTUAL  PLATO

% ALCOHOL BY WT.

F.G. ACTUAL  PLATO