



# Crescent City Homebrewers

NAME: Covid Crusher  
 STYLE: Strong Ale  
 BREWMASTER: Neil Barnett

DATE: 2/27/2021  
 BATCH SIZE(GALS): 55  
 HOST: Neil Barnett

## MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	110
Roasted Barley	1.025	500	2
Chocolate	1.025	450	2
Belgium Special B	1.025	130	4
Pilsener	1.028	2.2	25
			143

O.G. projected 1.086 PLATO 20.63

COLOR SRM 22.95 EBC 45.22

## ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Cane Syrup	1.038	10	20
			20

## INSTRUCTIONS

- Fill sparge tank up to top ring with filtered water, add water treatment. 2 TBS of Lactic Acid
- Heat water to 15° over desired Rest temperature. 160 °F
- Use water to bring to 145°, rest for 40 minutes, raise sparge to boiling 212 °F
- Add boiling water to bring mash up to 155°F. Let rest for 30 minutes.
- Fill sparge back up and add 1 TBS of Lactic, raise to 175°F 35.75 Gal
- Recirc wort until clear, Sparge, then run off to Boiling Kettle. Water Temp 160 °F
- Start boil at 60gal + to net 50 Gals. Mash Temp 145 °F

BOIL 90 Minutes Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Legacy	12	7	70
Legacy	2	7	40
Legacy	4	7	20
Whirlfloc 5 Tabs			20

IBU'S old 39.84  
 IBU's Tinseth 26.32

## COMMENTS:

Mash Temp 143, added syrup halfway through boil

FERMENTED AT 72 DEGREES WITH WLP 530 YEAST, 17 DAYS.

O.G. 1.081 AT 64 TEMP. F.G. 1.009 AT 77 TEMP.

RACKED BEER: 3/16/2021

% ALCOHOL BY VOL. 9.25

O.G. ACTUAL 1.082 PLATO 19.60

% ALCOHOL BY WT. 7.40

F.G. ACTUAL 1.011 PLATO 2.83