



Crescent City Homebrewers

NAME: For Shucks Sake
 STYLE: Oyster Stout
 BREWMASTER: DUMBO

DATE: 4/17/2021
 BATCH SIZE(GALS): 55
 HOST: Deutsches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	110
Flaked Barley	1.028	2	6
Roasted Barley	1.025	500	6
Flaked Oats	1.025	2	6
Chocolate	1.025	450	6
			134

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. 169 °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. 33.5 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
Legacy	10	7	90
Legacy	5	7	40
Legacy	1	7	30
Irish Moss 4 Tbs			30

IBU'S old

IBU's Tinseth

COMMENTS:

Added 25 Oyster Shells to boil, Added 10 cups of liquor and one pint of oysters at 80 minutes. Add one stick of charred, whiskey soaked oak to secondary. Added extra wort to top of kettle before whirlpool. Final yeild of over 12 gallons.

FERMENTED AT 72 DEGREES WITH BRY-97 YEAST, 19 DAYS.

O.G. 1.065 AT 61 TEMP. F.G. 1.013 AT 77 TEMP.

RACKED BEER: 5/6/2021 % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO