



Crescent City Homebrewers

NAME: A Matter of Pride
 STYLE: Pils/Golden Ale
 BREWMASTER: Neil Barnett

DATE: 6/12/2021
 BATCH SIZE(GALS): 55
 HOST: Neil Barnett

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	85
CaraPils	1.025	7	6
			91

O.G. projected 1.046 PLATO 11.39
 COLOR SRM 3.99 EBC 7.85
 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. 22.75 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.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Saaz	4	2.4	70
Perle	8	4.1	70
Belma	2	8.9	70
Saaz	6	2.4	40
Whirfloc 5 Tabs			30
Saaz	6	2.4	0

IBU'S old 27.26
 IBU's Tinseth 24.36 24

COMMENTS:

FERMENTED AT 74 DEGREES WITH Safeale 04 YEAST, 10 DAYS.

O.G. 1.046 AT 60 TEMP. F.G. 1.008 AT 76 TEMP.

RACKED BEER: 6/22/2021 % ALCOHOL BY VOL. 4.68

O.G. ACTUAL 1.046 PLATO 11.43 % ALCOHOL BY WT. 3.75

F.G. ACTUAL 1.010 PLATO 2.54