



Crescent City Homebrewers

NAME: Pirate's Blood

DATE: 12/11/2021

STYLE: Strong Red Ale

BATCH SIZE(GALS): 55

BREWMASTER: _____

HOST: _____

MALT BILL

| TYPE | EXT | LOV | AMOUNT |
|-------------------|-------|-----|--------|
| Rhar 2 Row | 1.028 | 2.2 | 110 |
| Munich dk | 1.025 | 30 | 15 |
| Belgium Special B | 1.025 | 130 | 1 |
| Roasted Barley | 1.025 | 500 | 1 |
| | | | |
| | | | |
| | | | 127 |

O.G. projected 1.067 PLATO 16.34

COLOR SRM 14.06 EBC 27.69

ADJUNCTS

| TYPE | EXT | LOV | AMOUNT |
|----------|-------|-----|--------|
| Molasses | 1.038 | 20 | 5 |
| | | | |
| | | | |
| | | | |
| | | | 5 |

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. 31.75 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. Desired Sparge Temp 175 °F

BOIL 90 Minutes

| HOP TYPE | AMT | aa | TIME |
|----------|-----|-----|------|
| Belma | 5 | 9.5 | 70 |
| Belma | 3 | 9.5 | 40 |
| Amarillo | 4 | 8 | 40 |
| Amarillo | 2 | 8 | 20 |
| | | | |
| | | | |
| | | | |
| | | | |

IBU'S old 34.52

IBU's Tinseth 30.11

COMMENTS:

Add molasses and one lime at the 20 minute mark

FERMENTED AT _____ DEGREES WITH _____ YEAST, -44541 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98