Crescent City Homebrewers

NAME: Song of the Soap Thief DATE: 11/5/2022

STYLE: Belgian Strong Golden Ale BATCH SIZE(GALS): 55

BREWMASTER: Neil Barnett HOST: Bywater Brewpub

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsener	1.028	2.2	110
			110

1.069

O.G. projected 1.069 PLATO 16.79

COLOR SRM 4.14 EBC 8.16

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
Sugar (Sucrose)	1.038	0	19
			19

INSTRUCTIONS

1. Fill sparge tank up to top ring with filterd water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 160 °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. 27.5 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 145 °F
8. Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 175 °F

BOIL 70 Minutes

HOP TYPE	AMT	aa	TIME
Golding	16	3.5	70
Saaz	10	3.7	50
Saaz	6	3.7	30
Whirlfloc 5 Tabs			20

IBU'S old 36.63

IBU's Tinseth 29.12 30

COMMENTS:

Mash in at 145 for 40 minutes, raise to 155 for 30. Add sugar halfway through.

FERMENTED AT 70 DEGREES WITH _____ YEAST, 15 DAYS.

O.G. 1.068 AT 60 TEMP. F.G. 1.006 AT 60 TEMP.

RACKED BEER: 11/20/2022 % ALCOHOL BY VOL. 8.12

O.G. ACTUAL 1.068 PLATO 16.57 % ALCOHOL BY WT. 6.50

F.G. ACTUAL 1.006 PLATO 1.59