



Crescent City Homebrewers

NAME: Love Bugs
 STYLE: Pale Ale
 BREWMASTER: Mike Malley

DATE: 8/20/2022
 BATCH SIZE(GALS): 55
 HOST: Barney

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsner, American	1.037	1.8	110
Rolled Oats	1.039	2.2	8
Wheat, American	1.037	1.8	8
Viena Malt	1.037	4	8
			134

O.G. projected 1.090 PLATO 21.58
 COLOR SRM 4.37 EBC 8.62
 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. 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 152 °F
8. Start boil at 60gal + to net 50 Gals. Desired Sparge Temp 175 °F

BOIL 90 Minutes

HOP TYPE	AMT	aa	TIME
Legacy	8	8.1	60
Citra	16	12	0
Mosaic	16	12.25	0
Strata	16	12	0

IBU'S old 22.13
 IBU's Tinseth 14.15

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -44793 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