

Crescent City Homebrewers

BREWMASTER: Me	NAME:	Saison of the Witch			DATE: 8/8/2015					
MALT BILL TYPE	STYLE:	Saison			B	BATCH SIZE(GALS):				
TYPE	BREWMASTER:		Me		Н	OST:	Ва	Barney Ryan		
Belgian Pilsener	MALT BILL									
Rahr Pilsener	TYPE	EXT	LOV	AMOUNT	O.G. projected	1.058	PLATO	14.28	Ī	
Vienna	Belgian Pilsener	1.028	2.2	60	<u></u>		•		4	
TYPE EXT LOV AMOUNT TO AMOUNT TYPE EXT LOV AMOUNT TYPE EXT LOVE EXTENDED TO THE EXTE	Rahr Pilsener	1.028	2.2	50	COLO	OR SRM	4.37	EBC	8.62	
INSTRUCTIONS 1. Fill sparge tank up to top ring with filterd water, add water treatment. 2. Heat water to 15° over desired Mash temperature. 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. 7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. 8. Start boil at 60gal + to net 50 Gals. BOIL 70 Minutes Desired Mash Temp 175 *F HOP TYPE AMT aa TIME Belma 4 10.9 70 Belma 2 10.9 40 Irish Moss 1.5 tsp 20 Irish Moss 1.5 tsp 20 Irish Moss 1.5 tsp 0 I	Vienna	1.025	4	5		ı			<u> </u>	
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Belma	•		ais.			Desired S	parge Temp	175	°F	
Belma	HOP TYPE	AMT	aa	TIME			•		4	
Irish Moss 1.5 tsp	Belma	4	10.9	70	IB	BU'S old	22.33	20		
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	FERMENTED AT	78	DEGREES	- WIIH	Delle Salson	ury	YEASI,	14	DAYS.	
RACKED BEER: 8/22/2015 % ALCOHOL BY VOL. 6.53	O.G. 1.052	• AT	88	TEMP.	F.G	1.003	AT .	81	TEMP.	
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	NAUNED BEEK.	0/22/2013	•		∕₀ ALCOHOL	DI VOL.	0.55			
O.G. ACTUAL 1.056 PLATO 13.70 % ALCOHOL BY WT. 5.22	O.G. ACTUAL	1.056	PLATO	13.70	% ALCOHOL	BY WT.	5.22			
	F.G. ACTUAL	1 006	PLATO	1.45						
= 0 + 0 = 1	F.G. ACTUAL	1.006	J PLATO	1.45						