

Crescent City Homebrewers

NAME:				DATE: 4/16/2016
STYLE:	German Alt Beer			BATCH SIZE(GALS): 55
BREWMASTER:	D	an Rodbe	II	HOST: Gordon Biersch
MALT BILL				
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.061 PLATO 14.85
Pilsener	1.028	2.2	84	
Munich	1.025	10	10.5	COLOR SRM 16.76 EBC 33.02
Vienna	1.025	4	10.5	ADJUNCTS
Aromatic	1.025	26	10.5	TYPE EXT LOV AMOUNT
CaraMunich	1.025	42	5.5	
Carfa Special	1.025	400	2.5	
			123.5	
INSTRUCTIONS				
Fill sparge tank up				
2. Heat water to 15° c				167 °F
3. Add hot water to M			•	
		,		ver false bottom, and mix in Malt.
. •				er grain bed, and at Mash temperature. 30.875 Gal
6. Add Hot or Cold wa	-			
7. Recirc wort until cle8. Start boil at 60gal			I to boiling N	Cettle. Desired Mash Temp 152 °F
BOIL 90 Minutes		ais.		Desired Sparge Temp 175 °F
HOP TYPE	AMT	aa	TIME	Besiled Sparge Tellip 175
Magnum	6	13		IBU'S old 28.02
Spalt	6	2.7	15	IBU's Tinseth 24.54
Оран	0	2.1	10	COMMENTS:
				CONTINUE IVIO.
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FERMENTED AT		DEGREES	WITH	YEAST, -42476 DAYS.
		•	•	
O.G. 1.068	AT	68	TEMP.	F.G ATTEMP.
RACKED BEER:				% ALCOHOL BY VOL. 375.21
O.G. ACTUAL	1.069	PLATO	16.75	% ALCOHOL BY WT. 300.17
F.G. ACTUAL	0.001	PLATO	-674.98	