

## **Crescent City Homebrewers**

NAME:	Нор	zilla		DATE: 1/14/17
STYLE:	IPA			BATCH SIZE(GALS): 55
BREWMASTER:	Peter Caddoo		00	HOST: Ryan Casteix
MALT BILL				
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.063 PLATO 15.46
Pilsener	1.028	2.2	55	
Maris Otter	1.028	2	55	COLOR SRM 4.40 EBC 8.67
Wheat	1.028	2.2	6.25	ADJUNCTS
Flaked Oats	1.025	2	5	TYPE EXT LOV AMOUNT
Acidulated Malt	1.028	2.5	3.75	
			125	
INSTRUCTIONS			120	0
Fill sparge tank up	to top ring w	ith filterd wa	ater, add wate	
2. Heat water to 15° over desired Mash temperature. 165 °F				
3. Add hot water to M	lash Tuns, al	low to warm	up, and the	n Drain.
4. Add fresh hot water	er to the Masl	n Tuns, seve	eral inches o	ver false bottom, and mix in Malt.
				er grain bed, and at Mash temperature. 31.25 Gal
6. Add Hot or Cold w				
7. Recirc wort until cl			f to Boiling K	cettle. Desired Mash Temp 150 °F
8. Start boil at 60gal BOIL 90 Minutes		ials.		Desired Sparse Temp 475
BOIL 90 Minute:	AMT	aa	TIME	Desired Sparge Temp 175 °F
Citra	6		90	IBU'S old 117.95
Azacca	8		60	117.30
Belma	8		60	IBU's Tinseth 94.34
Citra	4	13.3	20	
Azacca	2		20	
Belma	2	12	20	
Azacca	6		0	
Belma	6	12	0	Mash in Left 146 °F
				Right 151 °F
				Dry hops (ALS) given for each wort unit
				21) hope (120) given ter each west and
				COMMENTS:
				March Arm and Lode and other and the Lode at the Africa and the Africa
				Mash tun gaskets missing, which led to a lot of grain coming through to the grant. Plugged up cooler sparge tubing during
				recirc and had to clean it out. Zinc Sulphate added to wort at
				end of boil for yeast. Hop strainer worked great. Yield was about 53 gallons.
	42	oz Total		about 33 gailons.
		102 . 014		
FERMENTED AT	70	DEGREES	WITH -	BRY-97 in a starter YEAST, 9 DAYS.
O.G. 1.062	AT	60	TEMP.	F.G. <u>1.012</u> AT <u>52</u> TEMP.
RACKED BEER:	1/23/2017			% ALCOHOL BY VOL. 6.57
O.G. ACTUAL	1.062	PLATO	15.19	% ALCOHOL BY WT. 5.26
F.G. ACTUAL	1.012	PLATO	2.96	