

Crescent City Homebrewers

NAME:	Highla	and Kite		DATE:	11/25/17		
STYLE:	Wee	Heavy		BATCH SIZ	ZE(GALS):	53	_
BREWMASTER:	Wi	ill Thomps	on	HOST:	Deut	sches Ha	aus
MALT BILL							
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.079	PLATO	18.92	1
Golden Promise	1.028	2.5	125				
Black malt	1.025	500	1.5	COLOR SRM	17.16	EBC	33.81
Crisp Amber Malt	1.025	27	7 4	ADJUNCTS			
Crystal 80L	1.025	80	3.5	TYPE		LOV	AMOUNT
				Invert sugar	1.046	40	9.5
			0				Γ
			134				
INSTRUCTIONS							9.5
1. Fill sparge tank up				er treatment.			
2. Heat water to 15° of				169 °F			
3. Add hot water to M			•				
				over false bottom, and mix in N			
				er grain bed, and at Mash tem	nperature.	33.5	_Gal
6. Add Hot or Cold wa					_		-
7. Recirc wort until cle			if to Boiling K	Cettle. Desired	l Mash Temp	154	°F
8. Start boil at 60gal -	+ to net 50 G	als.			_		•
BOIL 90 Minutes	s		— <u>—</u>	Desired S	Sparge Temp	175] °F
HOP TYPE	AMT	аа	TIME				•
challenger	8	8.1	60	IBU'S old	26.93		
Kent Golding	6	5.6	3 20				
	!		<u> </u>	IBU's Tinseth	21.48	64.4	
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	1						
	1		 				
	1		+				
			+				
	 		+				
	 	 	+				
	 		+	COMMENTS:			
	 	 	+	COMMULIATO.			
	 	 	+				
	 	 	+				
	 	 	 				
	+	+	 /				
	\vdash	1	 				

	14 oz Total						
FERMENTED AT	70	DEGREES WITH	WLP028, Edinburgh	YEAST,	16	DAYS.	
O.G. 1.082	AT	64 TEMP.	F.G. 1.016	AT _	69	TEMP.	
RACKED BEER:	12/11/2017		% ALCOHOL BY VOL.	8.55			
O.G. ACTUAL	1.083	PLATO 19.83	% ALCOHOL BY WT.	6.84			
F.G. ACTUAL	1.017	PLATO 4.34					