

Crescent City Homebrewers

NAME:	The S	Spice			DATE:	2/3/18		
STYLE:	Ry	re PA		<u>_</u>	BATCH SIZE(GALS):		53	_
BREWMASTER:	Wil	ill Thomps	ion	<u>.</u>	HOST:			
MALT BILL								
TYPE	EXT		AMOUNT	O.G. projed	cted 1.048	PLATO	11.94	7
Pilsen	1.028	2.5	45	4		-		
Rye Malt	1.025	3.7	20	1	COLOR SRM	9.78	EBC	19.27
Munich Malt	1.025	8	3 20	ADJUNC	TS			
Victory Malt	1.025	28	8 8	TYPE		EXT	LOV	AMOUNT
Crystal 60	1.025	60) 4					
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			97	1				
INSTRUCTIONS		•		1				0
1. Fill sparge tank up	to top ring w	ith filterd wa	ater, add wat	ter treatment.				
2. Heat water to 15° c					167 °F			
3. Add hot water to M		•		en Drain.				
4. Add fresh hot wate					om, and mix in M	lalt.		
5.Mix Malt with sparg							24.25	_Gal
6. Add Hot or Cold wa				-		' - -		_
7. Recirc wort until cle					Desired '	Mash Temp	152] °F
8. Start boil at 60gal						_		_
BOIL 90 Minutes					Desired S	parge Temp	175] °F
HOP TYPE	AMT	aa	TIME	1	_			_
Magnum	3	14.4	60	1	IBU'S old	27.85	i	
Willamette	2	5.9	50	1	- -			
	2			1	IBU's Tinseth	31.62	64.4	
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	19	oz Total			
FERMENTED AT	68	DEGREES WITH		YEAST,	DAYS.
O.G. 1.050	AT	60TEMP.	F.G. 1.008	AT _	TEMP.
RACKED BEER:			% ALCOHOL BY VOL.	5.29	
O.G. ACTUAL	1.050	PLATO 12.38	% ALCOHOL BY WT.	4.24	
F.G. ACTUAL	1.009	PLATO 2.38			