

Crescent City Homebrewers

NAME: Gre	reat 2020 Sausage Harvest			_	DATE:	3/1/20		
STYLE:	RYE Harvest			_	BATCH SIZE(GALS):			_
BREWMASTER:	Will Thompson			HOST:				
MALT BILL								
TYPE	EXT	LOV	AMOUNT	O.G. projec	ted 1.059	PLATO	14.53	7
Pilsen	1.028	1.9	25					_
Munich	1.028	6	10		COLOR SRM	7.25	EBC	14.28
Flaked Oats	1.025	2.2	20	ADJUNC	TS			•
Wheat	1.028	2.5	25	TYPE		EXT	LOV	AMOUNT
Rye	1.028	3.7	30					
Biscuit	1.025	28	2					
CaraMunich	1.025	48	3					
•			115					
INSTRUCTIONS					<u> </u>	I.		0
1. Fill sparge tank up	to top ring w	ith filterd wa	iter, add wat	ter treatment.				
2. Heat water to 15°					167 °F			
3. Add hot water to N				en Drain.	_			
4. Add fresh hot water					om, and mix in M	lalt.		
5.Mix Malt with sparg							28.75	Gal
6. Add Hot or Cold w	-			-		•		_
7. Recirc wort until c					Desired	Mash Temp	152	°F
8. Start boil at 60gal			Ü			` L		_
BOIL 90 Minute					Desired S	parge Temp	175	T ∘ _F
HOP TYPE	AMT	aa	TIME			· • · L		_
Magnum	4	12.6	60		IBU'S old	21.17		
					L			
Saaz	8	3.5	20		IBU's Tinseth	20.19	64.4	
					L			
				COMME	NTC.			
				COMME	N19:			

	12	oz Total			
FERMENTED AT	68	DEGREES WITH		YEAST,	DAYS.
O.G. 1.050	АТ	60 TEMP.	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			