

Crescent City Homebrewers

NAME:	Wheat Ale Wheat Ale			DATE: 5/21/2022 BATCH SIZE(GALS):			
STYLE:						55	
BREWMASTER:				HOST:	_		-
MALT BILL				'			
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.053	PLATO	12.94	1
Pale 2-Row	1.028	3.5	50				4
Malted Wheat	1.028	1.6	25	COLOR SRM	4.81	EBC	9.47
Flaked Wheat	1.026	1.6	25	ADJUNCTS	-		
Golden Naked Oats	1.028	9.1	5	TYPE	EXT	LOV	AMOUNT
			105				
INSTRUCTIONS			105				1 (
Fill sparge tank up	to ton ring w	vith filterd wa	ater add wat	er treatment			
2. Heat water to 15°				167 °F			
3. Add hot water to N							
			•	ver false bottom, and mix in N	∕lalt.		
		-		er grain bed, and at Mash tem		26.25	Gal
6. Add Hot or Cold w				=	•		-
7. Recirc wort until cl	ear, Sparge,	then run of	f to Boiling K	Cettle.	Desired Mash Temp	152	°F
8. Start boil at 60gal	+ to net 50 G	als.			•		•
BOIL 90 Minute	s				Desired Sparge Temp	175	°F
HOP TYPE	AMT	aa	TIME				_
Magnum	4			IBU'S old	19.53		
Amarillo	2	_		IBU's Tinseth	19.08		
Amarillo	3	9.2	0	COMMENTS:			
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FERMENTED AT		DEGREES	WITH		YEAST,	-44702	DAYS.
			•		· -		•
O.G.	AT		TEMP.	F.G.	AT		TEMP.
	•		•				
RACKED BEER:				% ALCOHOL BY VOL.	0.00		
0.0.4071141	0.004	PLATO	674.00	0/ ALCOHOL DV MT	0.00		
O.G. ACTUAL	0.001	J PLATO	-674.98	% ALCOHOL BY WT.	0.00		
F.G. ACTUAL	0.001	PLATO	-674.98				