

Crescent City Homebrewers

NAME:	99 Problems			DATE:	9/24/2022		
STYLE:	Wee Heavy			BATCH SIZ	IZE(GALS): 55		_
BREWMASTER:	Gerald Lester			HOST:	Chad Bowman		
MALT BILL							
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.120	PLATO	27.95	1
Pilsner, German	1.037	2	100		!-		4
Munich	1.035	20	20	COLOR SRM	19.06	EBC	37.55
Melanoiden Malt	1.037	20	18	ADJUNCTS			
Maris Otter	1.038	3	11	TYPE	EXT	LOV	AMOUNT
Smoked Malt	1.037	2.8	10				
Crystal 120	1.032	120	7				
Honey Malt	1.037	25	14				
			180				
INSTRUCTIONS							C
1. Fill sparge tank up	to top ring w	ith filterd wa	ater, add wat	er treatment.			
2. Heat water to 15° of	over desired	Mash tempe	erature.	167 °F			
3. Add hot water to M	lash Tuns, al	low to warm	ı up, and the	n Drain.			
4. Add fresh hot water	r to the Masl	n Tuns, sev	eral inches o	ver false bottom, and mix in M	lalt.		
5.Mix Malt with sparg	e water until	saturated, a	at least 1" ove	er grain bed, and at Mash tem	perature.	45	Gal
6. Add Hot or Cold wa	ater to adjust	Temp if ne	eded, mash f	for one hour.			
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 Minutes	S				Desired Sparge Temp	175	°F
HOP TYPE	AMT	aa	TIME	_			
Lemondrop	20	6	20	IBU'S old	13.66		
				IBU's Tinseth	12.18		
				COMMENTS:			
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FERMENTED AT		DEGREES	WITH		YEAST,	0	DAYS.
		•	•		_		-
O.G.	AT		TEMP.	F.G.	AT		TEMP.
	•		,		_		•
RACKED BEER:				% ALCOHOL BY VOL.	0.00		
		•		L			
O.G. ACTUAL	0.001	PLATO	-674.98	% ALCOHOL BY WT.[0.00		
F.G. ACTUAL	0.001	PLATO	-674.98				