

Crescent City Homebrewers

NAME:	If Fish Dr	rank Beer		DATE: 4/15/23				
STYLE:	RYE IPA+			BATCH SIZE(GALS): 53				
BREWMASTER:	Will Thompson		on	HOST: Monk				
MALT BILL								
TYPE	EXT	LOV	AMOUNT	O.G. projected 1.068 PLATO 16.48				
2-Row	1.028	1.8	87					
Munich	1.028	6	4	COLOR SRM 9.22 EBC 18.16				
Victory	1.026	28	4	ADJUNCTS				
Crystal 10	1.026	10	4	TYPE EXT LOV AMOUNT				
Acid	1.02	3.4	2.5					
Rye	1.028	3.5	25					
Crystal 90	1.025	90	3.5					
•			130					
INSTRUCTIONS				0				
1. Fill sparge tank up	to top ring w	ith filterd wa	ater, add wat	ter treatment.				
2. Heat water to 15°				165 °F				
3. Add hot water to M								
			•	over false bottom, and mix in Malt.				
				ver grain bed, and at Mash temperature. 32.5 Gal				
6. Add Hot or Cold w								
7. Recirc wort until cl								
8. Start boil at 60gal								
BOIL 90 Minutes				Desired Sparge Temp 175 °F				
HOP TYPE	AMT	aa	TIME	1				
Magnum	7	14		IBU'S old 51.26				
g	-							
				IBU's Tinseth 52.32 64.4				
Azzaca	3	11	20	4				
Centennial	3							
Idaho 7	3							
Azzaca	3			4				
Centennial	3	8.3		4				
Idaho 7	3		-					
Cryo POP Blend	2		_	4				
Cryo i Oi Bielia		21.0	-					
				1				
				COMMENTO				
				COMMENTS:				
				All grain except Rye and Cry 90 are NOLA preground malt.				
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	27 oz Total							
FERMENTED AT	ED AT 68 DEGREES WITH		American Ale	YEAST,	DAYS.			
O.G. 1.055	AT _	60 TEMP.	F.G	AT	TEMP.			
RACKED BEER:			% ALCOHOL BY VOL.[366.86				
O.G. ACTUAL	1.055	PLATO 13.56	% ALCOHOL BY WT.[293.49				
F.G. ACTUAL	0.001	PLATO -674.98						