



Crescent City Homebrewers

NAME: Cash Rules Everything Around Me

DATE: 8/12/2023

STYLE: Cream Ale

BATCH SIZE(GALS): 55

BREWMASTER: Will Lambert

HOST: Barney Ryan

MALT BILL

TYPE	EXT	LOV	AMOUNT
2 Row	1.028	2	70
Flaked Corn	1.029	1.3	20
Carapils	1.025	7	5
			95

O.G. projected 1.048 PLATO 11.97

COLOR SRM 3.64 EBC 7.18

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 23.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Magnum	3	14.8	60

IBU'S old 15.16
IBU's Tinseth 14.14

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, 0 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98