



Crescent City Homebrewers

NAME: Swamp Water Brown
STYLE: Brown Ale
BREWMASTER: Chad Bowman

DATE: 11/4/2023
BATCH SIZE(GALS): 55
HOST: Skeeta Hawk Brewing

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	80
Caramel 40	1.025	40	8
Caramel 80	1.025	80	5
Special Roast	1.025	40	5
Chocolate	1.025	450	3
Victory	1.025	28	3
Low Color Chocolate	1.025	206	1
			105

O.G. projected 1.052

PLATO 12.83

COLOR SRM 21.99 EBC 43.32

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. 26.25 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
Northern Brewer	9	5.8	60
Northern Brewer	4	5.8	20

IBU'S old 20.46

IBU's Tinseth 20.42

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -45234 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