



## Crescent City Homebrewers

NAME: For Shucks Sake  
STYLE: Oyster stout  
BREWMASTER: Neil Barnett

DATE: 11/18/2023  
BATCH SIZE(GALS): 55  
HOST: Charles Sule

### MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	110
Flaked Barley	1.028	2	6
Roasted Barley	1.025	500	6
Flaked Oats	1.025	2	6
Chocolate	1.025	450	6
NOLA Blend	1.026	20	15
			149

O.G. projected 1.074 PLATO 17.97

COLOR SRM 39.01 EBC 76.85

### 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. 37.25 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
Belma	8	9.8	90
Belma	2	9.8	40

IBU'S old 44.62

IBU's Tinseth 25.51

### COMMENTS:

Added 25 oyster shells to the boil. Added 10 cups liquor and one pint of oysters at 80 minutes. Added extra wort to top off kettle before whirlpool.

FERMENTED AT \_\_\_\_\_ DEGREES WITH \_\_\_\_\_ YEAST, -45248 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