



## Crescent City Homebrewers

NAME: Adaptive Radiation

DATE: 11/2/2024

STYLE: Pale Ale

BATCH SIZE(GALS): 55

BREWMASTER: Will Lambert

HOST: Second Line Brewing

### MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	95
Caramel 20	1.025	20	6
			101

O.G. projected 1.051 PLATO 12.59

COLOR SRM 4.91 EBC 9.68

### 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. 25.25 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
Willamette	16	5.2	60
Saaz	6	6.2	15

IBU'S old 31.58

IBU's Tinseth 31.62

### COMMENTS:

Belgian Variet - Add 4 oz brown sugar, ferment with T-58.  
English Pale ale - Ferment with Windsor yeast  
Sour Variet - Ferment with Philly Sour, add 5 g salt for Gose.  
California Common - Ferment with W-34/70, ferment at ale ale temps.  
Lager - Ferment with 341/70.  
Hazy/Juicy - Ferment with US-05, dry hop with 2oz Most hops.

FERMENTED AT \_\_\_\_\_ DEGREES WITH US-05 YEAST, -45598 DAYS.

O.G. 1.053 AT 60 TEMP. F.G. \_\_\_\_\_ AT \_\_\_\_\_ TEMP.

RACKED BEER: \_\_\_\_\_

% ALCOHOL BY VOL. 5.57

O.G. ACTUAL 1.053 PLATO 13.04

% ALCOHOL BY WT. 4.46

F.G. ACTUAL 1.010 PLATO 2.55