



# Episode 010 - Duel Spires Black Lodge Ale



Added By: **futur3h4wk**  
 Method: **Extract**  
 Style: **Specialty Beer**  
 Boil Time: **45 min**  
 Batch Size: **5 gallons** (fermentor volume)  
 Boil Size: **5.5 gallons**  
 Boil Gravity: **1.065** (recipe based estimate)  
 Efficiency: **35%** (steeping grains only)  
 Source: **Steve's Friend**

Original Gravity: **1.071**      Final Gravity: **1.021**      ABV (alternate): **7.04%**  
 IBU (tinseth): **32.94**      SRM (morey): **26.05**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.3 lb	White Sorghum Syrup - Gluten Free	44	1.5	37%
3.3 lb	Rice Syrup Solids	37	1	37%
1 lb	Belgian Candi Sugar - Dark	38	275	11.2%
8 oz	Molasses	36	80	5.6%
5 oz	Corn Sugar - Dextrose	46	0.5	3.5%
8 oz	Maltodextrin	39	0	5.6%
<b>8.91 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
0.5 oz	Cascade	Pellet	7	Boil	45 min	10.68
0.5 oz	Northern Brewer	Pellet	7.8	Boil	45 min	11.9
0.25 oz	Cascade	Pellet	7	Boil	22 min	3.74
0.25 oz	Northern Brewer	Pellet	7.8	Boil	22 min	4.17
0.25 oz	Cascade	Pellet	7	Boil	5 min	1.16
0.25 oz	Northern Brewer	Pellet	7.8	Boil	5 min	1.29

## Hops Summary

Amount	Variety	Type	AA
1 oz	Cascade	Pellet	7
1 oz	Northern Brewer	Pellet	7.8

## Other Ingredients

Amount	Name	Type	Use	Time
0.5 oz	yeast nutrient	Other	Boil	15 min

## Yeast

Wyeast - American Ale 1056			
<b>Attenuation (avg):</b>	75%	<b>Flocculation:</b>	Med-Low
<b>Optimum Temp:</b>	60 - 72 °F	<b>Starter:</b>	No

## Priming

Method: corn sugar
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This recipe is shared.



View Count: 69