



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: **1.069** (recipe based estimate)
 Efficiency: **35%** (steeping grains only)
 Source: **Friend of a friend**

Original Gravity: **1.076** Final Gravity: **1.022** ABV (alternate): **7.58%**
 IBU (tinseth): **31.72** SRM (morey): **26.14**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
6.6 lb	White Sorghum Syrup - Gluten Free	44	1.5	74.1%
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%
8.91 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
0.5 oz	Cascade	Pellet	7	Boil	45 min	10.28
0.5 oz	Northern Brewer	Pellet	7.8	Boil	45 min	11.46
0.25 oz	Cascade	Pellet	7	Boil	22 min	3.6
0.25 oz	Northern Brewer	Pellet	7.8	Boil	22 min	4.02
0.25 oz	Cascade	Pellet	7	Boil	5 min	1.12
0.25 oz	Northern Brewer	Pellet	7.8	Boil	5 min	1.24

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
0.6 oz	Super yeast nutrient	Other	Boil	15 min

Yeast

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

Priming

Method: corn sugar

This recipe is shared.



Last Updated: 2014-06-24 00:43 EDT



Snapshot Created: 2014-04-01 00:14 EDT