

Rob's Black Ale AG (Dry)

Schwarzbier (Black Beer) (4 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 24 Jan 2014
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.21 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	48.8 %
4 lbs	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	2	39.0 %
8.0 oz	Blackprinz (Briess Seasonal) (500.0 SRM)	Grain	3	4.9 %
8.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	4	4.9 %
4.0 oz	Carafa I (Weyermann) (320.0 SRM)	Grain	5	2.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.45 gal of water at 158.3 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.76gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.037 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Perle [7.80 %] - Boil 60.0 min	Hop	6	30.2 IBUs
1.00 oz	Cascade [7.10 %] - Boil 5.0 min	Hop	7	5.5 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.045 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23...	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.045 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 24 Jan 2014 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 31 Jan 2014 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.009 SG)
- Date Bottled/Kegged: 07 Feb 2014 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 09 Mar 2014 - Drink and enjoy!

Notes