

Alpha Blacka

Style: Specialty Beer **OG:** 1.080
Type: All Grain **FG:** 1.020
Rating: 0.0 **ABV:** 7.86 %
Calories: 261 **IBU's:** 93.92
Efficiency: 75 % **Boil Size:** 14.86 Gal
Color: **33.7 SRM** **Batch Size:** 11.00 Gal
Boil Time: 90 minutes

Fermentation Steps

<u>Name</u>	<u>Days / Temp</u>
Primary	14 days @ 68.0°F
Bottle/Keg	5 days @ 36.0°F

Grains & Adjuncts

<u>Amount</u>	<u>Perctge</u>	<u>Name</u>	<u>Time</u>	<u>Gravity</u>
29.80 lbs	90.30 %	Pale Malt (2 Row) US	60 mins	1.036
1.60 lbs	4.85 %	Caramel/Crystal Malt - 60L	60 mins	1.034
1.60 lbs	4.85 %	Dingeman's De-Bittered Black Malt	60 mins	1.030

Hops

<u>Amount</u>	<u>IBU's</u>	<u>Name</u>	<u>Time</u>	<u>AA %</u>
5.00 ozs	93.92	Chinook	60 mins	13.00
4.00 ozs	0.00	Cascade	0 mins	5.50
3.00 ozs	0.00	Bravo	0 mins	11.30
1.00 ozs	0.00	Centennial	0 mins	10.00
3.00 ozs		Centennial	7 days	10.00
1.00 ozs		Bravo	7 days	11.30

Yeasts

<u>Amount</u>	<u>Name</u>	<u>Laboratory / ID</u>
2.00 pkg	American Ale	Wyeast Labs 1056

Additions

(none)

Mash Profile

Medium Body Infusion 60 min @ 154.0°F
Add 43.89 qt (1.33 qt/lb) water @ 171.1°F

Sparge
Sparge 33.73 qt of 170.0°F water over 10 mins

Notes

Great beer. Probably could have backed off on the specialty grain to closer to 4.5% each or better yet added another ounce to the bittering. Should be nice once summer breaks.