

BEERSMITH RECIPE

# BLACK AS YOUR SOUL All-Grain

O.G: 1.076 READY: 6 WEEKS

## FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

### BATCH VOLUME

6.00 Gal

### MASH

- 12 lbs Rahr 2-row
- 2.5 lbs Rye Malt
- 1.5 lbs Flaked Rye
- 1.5 lbs Chocolate Wheat
- 0.75 lbs Weyermann® Carafa II
- 0.75 lbs Briess Caramel 20L
- 0.75 lbs Briess Caramel 60L
- 0.75 lbs Briess Caramel 80L
- 0.5 lbs Rice Hulls

### HOPS

- 2 oz Simcoe
- 2 oz Northern Brewer
- 2 oz Amarillo
- 2 oz Cascade

### OTHER

- 1.3 Tequila Soaked Oak Spirals

### YEAST

- White Labs WLP001 California Ale

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

## SCHEDULE

### SINGLE INFUSION MASH

Sacch' Rest: 156°F 60 min

### BOIL ADDITIONS & TIMES

- 1 oz Simcoe 60 min
- 1 oz Simcoe 50 min
- 1 oz Northern Brewer 40 min
- 1 oz Northern Brewer 30 min
- 1 oz Amarillo 20 min
- 1 oz Amarillo 10 min
- 1 oz Cascade Steep 5 min
- 1 oz Cascade Steep 0 min

### DRY HOPS

*Add to secondary fermenter one week before packaging:*

- 1 oz Cascade Dry Hop 14 days
- 1 oz Centennial Dry Hop 14 days
- 1.3 Tequila Soaked Oak Spirals  
*Secondary 7 days*

### YEAST

- White Labs WLP001 California Ale  
*Optimum Temperature: 68°- 73°F*