

Dark Lord Black Ale (OEBA) 2017



Gigantorus

Method: **Extract**
Style: **Experimental Beer**
Boil Time: **60 min**
Batch Size: **24 liters** (fermentor volume)
Boil Size: **13 liters**
Boil Gravity: **1.134** (recipe based estimate)
Efficiency: **70%** (steeping grains only)
Source: **McMoeser Brewing**

Original Gravity:
1.077

Final Gravity:
1.021

ABV (standard):
7.28%

IBU (tinseth):
14.94

SRM (ebcmorey):
93.6

Fermentables

Amount	Fermentable	PPG	°L	Bill %
4 kg	Dry Malt Extract - Dark	44	30	69.2%
240 g	Molasses - (late addition)	36	80	4.2%
0.1 kg	Maltodextrin - (late addition)	39	0	1.7%
4.34 kg	Total			

Steeping Grains

Amount	Fermentable	PPG	°L	Bill %
0.5 kg	United Kingdom - Extra Dark Crystal 120L	33	120	8.7%
0.3 kg	German - Chocolate Rye	31	240	5.2%
0.125 kg	Belgian - Special B	34	115	2.2%
0.155 kg	German - Carafa I	32	340	2.7%
0.19 kg	United Kingdom - Roasted Barley	29	550	3.3%
0.17 kg	German - CaraAmber	34	23	2.9%

Hops

Amount	Variety	Type	AA	Use	Time	IBU
20 g	Magnum	Pellet	15	Boil	60 min	14.94
40 g	Fortnight Blend	Pellet	13.9	Boil	0 min	
40 g	Columbus	Pellet	15	Boil	0 min	
40 g	Mosaic	Pellet	12.5	Boil	0 min	
100 g	Enigma	Pellet	15.9	Dry Hop	4 days	
50 g	Mosaic	Pellet	12.5	Dry Hop	4 days	

Show Summary View

Yeast

Mangrove Jack - Empire Ale M15

Attenuation (avg): 72.5% Flocculation: Med-High
Optimum Temp: 21.1 - 23.9 °C Starter: No
Fermentation Temp: 20 °C Pitch Rate: 1.0 (M cells / ml / ° P)
448 B cells required

Additional Yeast: 3 x Empire Ale Yeast total

[Yeast Pitch Rate and Starter Calculator](#)

