

Sorcerer's Pledge

Schwarzbier (8 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 10 Dec 2020
Brewer: Anthony
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 8.0 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	1	74.3 %	0.51 gal
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	11.4 %	0.08 gal
6.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	4.3 %	0.03 gal
6.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4	4.3 %	0.03 gal
4.0 oz	Black Barley (Briess) (500.0 SRM)	Grain	5	2.9 %	0.02 gal
4.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	6	2.9 %	0.02 gal
0.50 oz	Northern Brewer [8.60 %] - Boil 45.0 min	Hop	7	14.0 IBUs	-
0.50 oz	Northern Brewer [8.60 %] - Boil 20.0 min	Hop	8	9.3 IBUs	-
1.00 oz	Saaz [3.75 %] - Boil 10.0 min	Hop	9	4.8 IBUs	-
1.0 pkg	Lutra Kveik (Omega #OYL-071)	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 28.2 IBUs
Est Color: 28.1 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 5.10 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.52
Measured Mash PH: 5.20

Total Grain Weight: 8 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.73 gal of water at 164.9 F	150.0 F	75 min

Sparge: Fly sparge with 5.10 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

