

#110

## BLACK ALE

#110

OG1.057

Chris Given

BOTTLED 6/3/13

1.016

5/21/13

6# NB. GOLD LME  
 3/4# WHEAT DME  
 14oz BELGIAN AROMATIC  
 10oz CARA PILS  
 8oz MUNICH  
 8oz CARAF II  
 6oz DEBITTERED BLACK  
 5oz CHOCOLATE MALT  
 2 1/2oz KILN COFFEE  
 HOPS .75oz US MAGNUM .35 COLUMBUS .4oz CENTENIAL <sup>.5oz</sup> WILLAMETE

STEEPED GRAINS @ 157° - 153°

SPARGED AND ADDED 6# NB GOLD LME

BOILED	ADDED	.75oz MAGNUM HOPS	10:50
			<del>10:50</del>
	ADDED	.35oz COLUMBUS HOPS	11:20
	ADDED	3/4# WHEAT DME	11:35
REBOILED	}	.4oz CENTENIAL	} 11:40
ADDED		1/2 TAB WHIRLFLOC YEAST NUTRIENT	
OFF	ADDED	.5oz WILLAMETE	11:55

5/22/13 5:00PM FERMENTING RAPIDLY

67/68°