

Mack in Black

Belgian Specialty Ale

Recipe Specs

Batch Size (G): 5.0
Total Grain (lb): 10.000
Total Hops (oz): 1.00
Original Gravity (OG): 1.081
Final Gravity (FG): 1.020
Alcohol by Volume (ABV): 7.96 %
Colour (SRM): 39.5
Bitterness (IBU): 29.7
Brewhouse Efficiency (%): 70
Boil Time (Minutes): 90

Grain Bill

8.500 lb Dry Malt Extract - Dark (85%)
0.500 lb Chocolate (5%)
0.500 lb Crystal 80 (5%)
0.500 lb Roasted Barley (5%)

Hop Bill

1.00 oz Nugget Pellet (8.5% Alpha) @ 90 Minutes (Boil) (0.2 oz/Gal)

Misc Bill

Wyeast 1214 - Belgian Abbey

Notes

Add 4oz. Pomegranete juice 3rd day of fermentation.