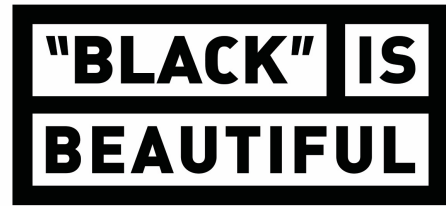


The Recipe

Black Is Beautiful

Recipe By Weathered Souls Brewing Co



This Recipe was developed to highlight the different hues and shades of black . Our recipe is only a guideline and please feel free to adjust as needed based on your system needs. Everyone knows their water profiles best so we also will leave that up to you. In Texas we have very hard water, so we personally use RO and add Calcium Chloride and Calcium sulfate to adjust PPM.

Yeast:

Ca Ale Yeast 001 or the equivalent

Mash Temp: 154

Grain Bill:

51% 2 Row malt
10% Carafoam
12% Flaked Oats
9% 120L Carmel
4% Dark Chocolate Malt (350 SRM)
8% Black Malt (500 SRM)
6% Dextrose

Hop Schedule:

Cascade @ 60 mins or (neutral bittering hop of your choice) 45-50 IBU's

Cascade @ 30 Mins 15 IBU's

Cascade @10 Mins 7-10 IBU's

We also add a small amount of Malto-Dextrine but will leave that up to how you want the viscosity and mouth feel of your beer .

