

# The Dark Side



Category:  
Subcategory: Untitled Style

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Kettle Volume: 7.23 gal @ 212 °F (1.052)      Efficiency: 68%  
Boil Duration: 1.5 h      Attenuation: 75.0%  
Evaporation: 1.5 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.066)

## Ingredients:

13 lb (79.4%) Premium 2-Row Malt; Great Western - added during mash  
.75 lb (4.6%) Victory® Malt; Briess - added during mash  
.75 lb (4.6%) 2-Row Caramel Malt 60L; Briess - added during mash  
.375 lb (2.3%) Chocolate Malt; Briess - added during mash  
.75 lb (4.6%) Midnight Wheat; Briess - added during mash  
.75 lb (4.6%) Chocolate Wheat Malt; Weyermann - added during mash  
1 oz (12.5%) Centennial (10.0%) - added during boil, boiled 60 m  
1 oz (12.5%) Centennial (10.0%) - added during boil, boiled 30 m  
1 oz (12.5%) Centennial (10.0%) - added during boil, boiled 20 m  
1 oz (12.5%) Cascade (5.5%) - added during boil, boiled 15 m  
1 oz (12.5%) Cascade (5.5%) - added during boil  
1 oz (12.5%) Willamette (5.0%) - added during boil  
1 oz (12.5%) Willamette (5.0%) - added dry to primary fermenter  
1 oz (12.5%) Cascade (5.5%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.066	1.000 - 1.100	
Terminal Gravity: 1.016	1.000 - 1.100	
Color: 34.3 SRM	0.0 - 50.0	
Alcohol: 6.5%	0.0% - 10.0%	
Bitterness: 86.6	0.0 - 50.0	

## Analysis:

Efficiency: 68%  
Kettle Gravity: 1.052  
Original Gravity: 1.066

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.8%	Alcohol: 18.31 g	126.34 kcal
Terminal Extract: 1.016	1.026	Carbs: 22.93 g	87.15 kcal
		Protein: 1.61 g	6.42 kcal
% Alcohol: 6.5% ABV	5.08% ABW		Total: 219.91 kcal