

MRM ~ The Black Saint



4/14/25

2 Gallon Batch

6lbs Honey

1 lbs Briess 2-row Black Malt

2 gallons spring water

1 T yeast nutrient

D-47 yeast

S.G. = 1.088 (about 10%)

4/21/25 S.G. = 1.042

5/4/25

S.G. = 1.000

Racked and stabilized.

1 t metabisulfite

1/2 t potassium sorbate

.75 oz cascade Hops

6/4/25

Labels Created. Bottles prepped.