



IPAs, DARK BEERS



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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# BLACK IPA

## ALL GRAIN RECIPE KIT - 23L Batch

7% ABV - 70 IBU (BR 1#)

Everything you love about a solid WEST COAST IPA with the dark malt oomph of a PORTER. Chocolate and caramel notes, citrus and piney hops, with a bitter and dry finish that melds it all together.

### INGREDIENTS

- American Ale Malt - 6.3kg
- Medium Crystal Malt - 410g
- Dextrin Malt - 410g
- Eclipse Wheat - 250g
- Black Malt - 250g

### YEAST\*\*

- SafAle US-05 11.5g  
(2 packs recommended)

### HOPS

- Citra - 200g
- Simcoe - 100g
- Columbus - 50g

### EXTRAS

- Whirlfloc Tablet, Yeast Nutrient

### RECIPE NOTES

Consider using a hop sock when dry hopping. Taste beer before packaging to ensure there is no diacetyl (butterscotch / popcorn flavour). If there is, leave it longer to ferment out.



**HOPS**   
**MALT** 

**WATER PROFILE**   
**BLACK BALANCED**  
Ca<sup>2</sup> 50, Cl 55, SO<sub>4</sub><sup>2-</sup> 80  
Target Mash pH: 5.3

**WATER ADDITIONS** (RO Water)  
Calcium Sulphate: 3.1g  
Magnesium Sulphate: 3g  
Calcium Chloride: 4g

**WATER ADDITIONS** (Brisbane Tap)  
Calcium Sulphate: 3.1g  
Potassium Metabisulphite: 1/4 teaspoon

\*\* Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.

## BREW DAY NUMBERS




^BATCH SIZE	23L	
TOTAL WATER	36L	
MASH WATER	24L	
SPARGE WATER	12L	
MASH TEMP	64°C	<b>RECORDED</b>
MASH TIME	60m	<b>NUMBERS</b>
^BOIL VOLUME	30L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.059	_____
ORIGINAL GRAVITY	1.066	_____
MASH EFFICIENCY	72%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

# Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

## BOIL ADDITIONS (60min boil)

↓	60 min	40g COLUMBUS	
	5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient	
	0 min	Turn off heat, cool to 80°C	
80°C HOPSTAND		60g SIMCOE, 50g CITRA, and 10g COLUMBUS for 15 min	
CHILL to 18°C		TRANSFER TO FERMENTER	
FERMENT		18°C	
DRY HOP (Day 5)		40g SIMCOE and 150g CITRA	



**BREWER'S NOTES** eg. check SG, Final Gravity, ABV...