

Blackened - 7.9%

Black IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 54 (Tinseth)
BU/GU : 0.74
Colour : 72 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.071
Total Gravity : 1.073
Final Gravity : 1.013

Fermentables (1.75 kg)

1.5 kg - Maris Otter Pale Ale Malt 5.9 EBC (8...
^ Lot # 67-200827-161058-155815-1/1
^ The Malt Miller (UK) MAL-00-036
140 g - Munich Malt I 15 EBC (8%)
^ The Malt Miller (UK) MAL-00-017
55 g - Black Malt 1340 EBC (3.1%)
^ The Malt Miller (UK) MAL-02-008
55 g - Carafa Special Type 3 1400 EBC (3.1%)
^ The Malt Miller (UK) MAL-01-009
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (77.4 g)

30 min - 4.7 g - Centennial - 9% (14 IBU)
^ Worcester Hop Shop (UK)
30 min - 4.7 g - Citra - 13.8% (21 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 77 °C
30 min 77 °C - 17 g - Centennial - 9% (8 IBU)
^ Worcester Hop Shop (UK)
30 min 77 °C - 17 g - Citra - 13.5% (12 IBU)

Dry Hops

5 days - 17 g - Centennial - 9%
^ Worcester Hop Shop (UK)
5 days - 17 g - Citra - 13.5%
^ Wasn't specified on the original recipe whe...

Miscellaneous

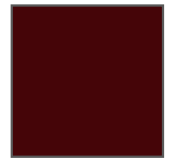
Mash - 0.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.3 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.99 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L
Mash Water : 5.25 L
Sparge Water : 4.76 L
Boil Time : 75 min
Total Water : 10.01 L



72 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71 °C - Strike Temp
65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 2 Na 15 Cl 30 SO 115 HCO 17

SO/Cl ratio: 3.8
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: