

## Into Darkness - 7.5%

### Black IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 53 (Tinseth)  
BU/GU : 0.75  
Colour : 65 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054  
Original Gravity : 1.070  
Final Gravity : 1.013

### Fermentables (1.74 kg)

1.5 kg - Pale Ale Malt 8.5 EBC (86.5%)  
^ Brouwmaatje (NL) 051.011.5  
140 g - CaraMunich Type 2 120 EBC (8.1%)  
^ The Malt Miller (UK) MAL-01-006  
95 g - Carafa Special III 1400 EBC (5.5%)  
^ Brouwmaatje (NL) 051.220.2

### Hops (54 g)

60 min - 8 g - Centennial - 9% (31 IBU)  
^ Worchester Hop Shop (UK)  
15 min - 8 g - Centennial - 9% (14 IBU)  
^ Worchester Hop Shop (UK)  
5 min - 8 g - Citra - 13.8% (8 IBU)  
^ Worchester Hop Shop (UK)

### Dry Hops

8 days - 15 g - Centennial - 9%  
^ Worchester Hop Shop (UK)  
8 days - 15 g - Citra - 13.8%  
^ Worchester Hop Shop (UK)

### Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.52 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.26 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.33 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

### Yeast

0.7 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.21 L  
Sparge Water : 4.34 L  
Boil Time : 60 min  
Total Water : 9.55 L



65 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5  
Mash pH: 5.39  
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: