

Double black IPA

an All Grain Imperial IPA by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
11.8 kg	Maris Otter Pale (UK)	Mash
3.0 kg	Flaked Oats	Boil
0.8 kg	Munich (BE)	Mash
0.8 kg	Biscuit (BE)	Mash
0.5 kg	Carafa III (DE)	Mash
0.3 kg	Brown Malt (UK)	Mash
0.2 kg	Midnight Wheat Malt (US)	Boil
0.2 kg	Black Malt (UK)	Mash

Hops

Amount	Hop	Time
80.0 g	Columbus (US)	60 min
100.0 g	hallertau blanc	5 min
100.0 g	Simcoe (US)	5 min
100.0 g	Denali	5 min
50.0 g	Columbus (US)	5 min
130.0 g	denali	3 days
130.0 g	Columbus (US)	3 days
130.0 g	hallertau blanc	3 days
130.0 g	Simcoe (US)	3 days

Yeasts

Name	Lab/Product
Conan/WLP644 hybrid (F1)	

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG	FG	IBU
1.077	1.015	100

ABV

8.1%

Color

38 SRM ↑

Balance

Very Bitter

Notes

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO 128.4 8.2 14.7 138.4 104.7 64.144