

Brü It Yourself | Juxtaposed Coffee Black IPA - 6.6%

Black IPA

Author: Steve Thanos

Type: All Grain

IBU : 67 (Tinseth)
 BU/GU : 1.03
 Colour : 90 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.063
 Total Gravity : 1.065
 Final Gravity : 1.015

Fermentables (1.64 kg)

1.342 kg - Pale Malt 1.2 EBC (81.6%)
 134 g - Munich Malt 3.9 EBC (8.2%)
 101 g - Chocolate Wheat 1000 EBC (6.1%)
 67 g - Carafa Special III 1400 EBC (4.1%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (60.3 g)

60 min - 7 g - CTZ - 15% (47 IBU)
 15 min - 7.5 g - Citra - 12% (20 IBU)

Hop Stand

0 min - 22.9 g - Citra - 12%

Dry Hops

3 days - 22.9 g - Citra - 12%

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Bottling - 61.057 g - Coffee
 ^ Coffee beans coarsely crushed, cold brew ad...

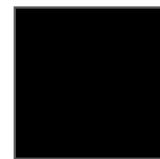
Yeast

0.5 pkg - Imperial Yeast Joystick A18

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

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

Mash Water : 4.93 L
 Sparge Water : 4.53 L
 Boil Time : 60 min
 Total Water : 9.46 L



90 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
 72.9 °C - Strike Temp
 66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

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

SO/Cl ratio: 5
 Mash pH: 5.4
 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:

Recipe Notes

Water Profile: Ca 36 | Mg 12 | Na 9 | SO4 27 | Cl 17