

Elusive Brewing - Shadow of the Beast (clone) - 5%

Black IPA

Author: The Malt Miller

Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 1.09
 Colour : 57 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.009

Fermentables (1.23 kg)

1.102 kg - Extra Pale Malt 3 EBC (89.8%)
 ^ The Malt Miller (UK) MAL-00-057
 63 g - Roasted Wheat Malt 950 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-02-012
 31 g - Chocolate Malt 950 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-02-004
 31 g - Dark Crystal Malt 240 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-002

Hops (67.6 g)

60 min - 6.4 g - Magnum - 10.7% (35 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 5 min - 7.5 g - Cascade (Whole) - 5.58% (7 IBU)
 ^ The Malt Miller (UK) HOP-01-000

Hop Stand

30 min hopstand @ 80 °C
 30 min - 21.5 g - Cascade (Whole) - 5.58% (10...)

Dry Hops

3 days - 16.1 g - Citra - 13.8%
 3 days - 16.1 g - Mosaic (T90) - 11.8%

Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.194 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1.283 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.065 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 0.269 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15.331 items - 33 cl Steinie bottl...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52300 0623 225
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.68 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 1.38 L
 Total Water : 9.06 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 19 °C - 7 days - Primary
 19 °C - 3 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.42

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



57 EBC

Elusive Brewing - Shadow of the Bea...

Recipe Notes

<https://www.themaltmiller.co.uk/product/elusive-brewing-shadow-of-the-beast>

Targets

Original Gravity: 1.051

Final Gravity: 1.013

ABV %: 5.0%

IBU: 52

Important - target your water away from your Pale profile. You want to take the edge off the dark malts without contributing a harsh bitterness, so keep sulphates lower than you would for a crispy Pale.

Do not mash the Chocolate malt! Instead weigh out 31 g, spread it over the top of the mash before you start to sparge. This will help maintain the wort colour during sparge.