

Black Ninja Homage - 6.7%

Black IPA

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Type: All Grain

IBU : 50 (Tinseth)
 Colour : 76 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.061
 Final Gravity : 1.010

Fermentables (1.58 kg)

1.4 kg - Pale Ale Malt 5.5 EBC (88.6%)
 ^ The Malt Miller (UK) MAL-00-042
 100 g - 5 min - Steep - Carafa Special Type 3...
 ^ The Malt Miller (UK) MAL-01-009
 80 g - Extra Light Crystal Malt 100 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-01-031

Hops (49 g)

30 min - 6 g - Magnum - 10.7% (21 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 10 min - 14 g - Sorachi Ace - 13% (29 IBU)

Dry Hops

3 days - 16 g - Sorachi Ace - 13%
 3 days - 13 g - Amarillo (T90) - 8.4%

Miscellaneous

Mash - 1.44 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.15 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.43 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.68 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Mangrove Jack's US West Coast Yeast...

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.44 L
 Sparge Water : 3.96 L
 Boil Time : 30 min
 Total Water : 8.4 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 19 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 19 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 101 Mg 15 Na 75 Cl 139 SO 165

SO/Cl ratio: 1.2

Mash pH: 5.37

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

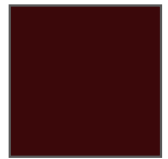
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



76 EBC

Recipe Notes

Target: ABV = 6.64 %, IBU = 47.1, EBC = 67.1, OG = 1.065, FG = 1.014.
 Tweaked the hop bill for matching the style.
 Tweaked the Carafa III for colour.
 Tweaked the Pale malt for matching the ABV.