

Buxton Brewery - Imperial Black (clone) - 7.5%

Black IPA

Author: Buxton Brewery

Type: All Grain

IBU : 83 (Tinseth)
 BU/GU : 1.15
 Colour : 61 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.072
 Final Gravity : 1.015

Fermentables (1.77 kg)

1.505 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-036
 145 g - Munich Malt I 15 EBC (8.2%)
 ^ The Malt Miller (UK) MAL-00-017
 65 g - Carafa Special Type 3 1400 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-01-009
 58 g - Crystal Malt 150 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (70.7 g)

60 min - 8.8 g - Columbus - 15.8% (61 IBU)

Hop Stand

30 min hopstand @ 77 °C
 30 min 77 °C - 17.7 g - Citra - 13.5% (14 IBU)
 30 min 77 °C - 8.8 g - Simcoe - 13.3% (7 IBU)

Dry Hops

5 days - 17.7 g - Citra - 13.5%
 5 days - 17.7 g - Simcoe - 13.3%

Miscellaneous

Mash - 1.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Lallemend (LalBrew) American West C...

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.32 L
 Sparge Water : 4.71 L
 Boil Time : 75 min
 Total Water : 10.03 L



61 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 90 min - Temperature

Fermentation Profile

Ale
 18 °C (2 day ramp) - 2 days - Primary
 21 °C - 12 days - Primary

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

Recipe taken from the DIY dog book and adjusted for The Malt Miller.
 The original called for using CO2 hop extract of Columbus, which I've replaced by actual hops.
 They also advise to add the Carafa III by spreading over the completed mash prior to sparging. I'm not sparging though as I am doing BIAB