

## Into Darkness - Black IPA - 7.5%

### Black IPA

Author: Brew HQ

Type: All Grain

IBU : 60 (Tinseth)  
 BU/GU : 0.86  
 Colour : 79 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054  
 Original Gravity : 1.070  
 Total Gravity : 1.070  
 Final Gravity : 1.013

### Fermentables (1.74 kg)

1.505 kg - Pale Malt, Traditional Ale 5.9 EBC...  
 139 g - Caramunich II 124 EBC (8%)  
 97 g - Carafa Special III 1400 EBC (5.6%)  
 7 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (52.2 g)

60 min - 6.9 g - Centennial - 13.1% (39 IBU)  
 15 min - 5.3 g - Centennial - 13.3% (15 IBU)  
 5 min - 6.7 g - Citra - 12% (7 IBU)

### Dry Hops

8 days - 20 g - Citra - 12%  
 8 days - 13.3 g - Centennial - 10%

### Miscellaneous

Mash - 1.03 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.77 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.03 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.26 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.48 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 0.267 items - Whirlfloc

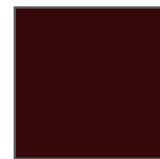
### Yeast

0.7 pkg - Fermentis Safale American US-05

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

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

Mash Water : 5.22 L  
 Sparge Water : 4.33 L  
 Boil Time : 60 min  
 Total Water : 9.55 L



79 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 72.1 °C - Strike Temp  
 66 °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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 Mash pH: 5.38  
 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

An awesome wintery beer that still packs a hop punch and big bitter hit! Notes of coffee, roast and a smooth malty backbone combine with bright citrus hop flavours.

Drinks best after a few weeks of conditioning.

# Into Darkness - Black IPA

## Recipe Notes

[www.brewhq.com.au](http://www.brewhq.com.au)