

Black Ninja (2) - 6.2%

Black IPA

Author: AdrianDBW@homebrewinguk.com

Type: All Grain

IBU : 66 (Tinseth)
 BU/GU : 1.05
 Colour : 120 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.016

Fermentables (1.66 kg)

1.405 kg - Pale Ale Malt 6 EBC (84.4%)
 ^ The Malt Miller (UK) MAL-00-010
 207 g - 30 min - Steep - Carafa Special III 1...
 ^ Brouwmaatje (NL) 051.220.2
 52 g - Caramel/Crystal Malt 79 EBC (3.1%)
 16 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (81.2 g)

15 min - 25.2 g - Amarillo (T90) - 8.4% (52 IBU)
 ^ The Malt Miller (UK) HOP-05-007

Hop Stand

10 min hopstand @ 80 °C
 10 min - 28 g - Sorachi Ace - 13% (14 IBU)

Dry Hops

3 days - 28 g - Sorachi Ace - 13%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.24 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

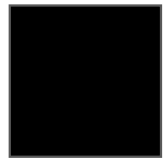
Yeast

0.6 pkg - CML PIA

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

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

Mash Water : 4.37 L
 Sparge Water : 4.91 L
 Boil Time : 60 min
 Total Water : 9.28 L



120 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (30 min)
 71 °C - Strike Temp
 65 °C - 30 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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

Carafa Special 3 - Cold Steeped over night in 435 ml of water to get 250 ml of thick, black liquid

Black Ninja (2)

Recipe Notes

which was added at flame out.