

Black IPA - 5.4%

Black IPA

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.83
 Colour : 56 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Total Gravity : 1.050
 Final Gravity : 1.009

Fermentables (1.22 kg)

937 g - Extra Pale Malt 3.4 EBC (77%)
 ^ Get 'er Brewed (NI) GEB2131
 187 g - Munich Malt 24 EBC (15.4%)
 ^ The Malt Miller (UK) MAL-00-027
 56 g - Chocolate Malt 950 EBC (4.6%)
 ^ The Malt Miller (UK) MAL-02-004
 37 g - Carafo III 1035 EBC (3%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (51.8 g)

60 min - 5 g - Magnum - 10.7% (27 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
 10 min - 9.3 g - Simcoe (T90) - 13.3% (5 IBU)
 10 min - 7.5 g - Columbus (T90) - 15.5% (5 IBU)
 10 min - 7.5 g - Summit - 17% (5 IBU)

Dry Hops

4 days - 7.5 g - Columbus (T90) - 15.5%
 4 days - 7.5 g - Simcoe (T90) - 13.3%
 4 days - 7.5 g - Summit - 17%

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.2 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.2 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.48 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.47 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Sparge - 0.3 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Sparge - 0.3 g - Canning Salt (NaCl)

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

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

Mash Water : 3.65 L
 Sparge Water : 5.4 L
 Boil Time : 60 min
 Total Water : 9.05 L



56 EBC

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
 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 249

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:

Black IPA

Recipe Notes

Target: ABV = 5.1 %, IBU = 41, EBC = ?, OG = 1.052, FG = 1.012.