

Black IPA

American IPA

Date: 4/22/2010

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Type

6.00 lbs Otter (Thomas Fawcett) (3.0 SRM)

Grain

55.00 lbs Ck Malt (Dingemans) (550.0 SRM)

Grain

1.00 lbs Fawcett (65.0 SRM)

Grain

1.00 lbs Fawcett (45.0 SRM)

Grain

1.00 % [90 min] (First Wort Hop)

Hops

1.00 % [90 min]

Hops

1.00 % [60 min]

Hops

1.00 % [5 min]

Hops

8.50 % [5 min]

Hops

8.50 % [7 days] (Dry Hop 7 days)

Hops

1.00 % [7 days] (Dry Hop 7 days)

Hops

Wyeast Labs #1056)

Yeast-Ale

Beer Profile

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Total Grain Weight: 24.00 lb

Grain Temperature: 72.0 F

TunTemperature: 72.0 F

Mash PH: 5.4 PH

ERROR - All Grain/Partial Mash recipe contains no mash steps

Carbonation and Storage

Volumes of CO2: 2.4

Carbonation Used: -

Age for: 28.0 days

Notes