

Black IPA

American IPA

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.62 gal

Boil Time: 75 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 3/24/2013

Brewer: Don Frederick

Asst Brewer: Brent Bryan

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

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
10.50 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	78.48 %
1.50 lb	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	11.21 %
0.75 lb	Carafa II (431.5 SRM)	Grain	5.61 %
0.63 lb	Special Roast (50.0 SRM)	Grain	4.71 %
0.50 oz	Citra [13.50 %] (Dry Hop 7 days)	Hops	-
0.50 oz	Amarillo Gold [8.20 %] (Dry Hop 7 days)	Hops	-
1.00 oz	Citra [13.50 %] (75 min)	Hops	46.2 IBU
0.50 oz	Amarillo Gold [8.20 %] (75 min)	Hops	14.0 IBU
0.50 oz	Cascade [6.70 %] (Dry Hop 7 days)	Hops	-
0.50 oz	Citra [13.50 %] (2 min)	Hops	1.9 IBU
0.50 oz	Cascade [6.70 %] (2 min)	Hops	0.9 IBU
0.50 tsp	Salt (Mash 60.0 min)	Misc	
1.00 tsp	Calcium Chloride (Mash 60.0 min)	Misc	
1.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
1.00 tsp	Yeast Nutrient (Boil 15.0 min)	Misc	
2.00 tsp	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
5.00 gal	R.O.Water	Water	
1 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.067 SG

Est Final Gravity: 1.016 SG

Estimated Alcohol by Vol: 6.67 %

Bitterness: 63.0 IBU

Est Color: 29.7 SRM

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

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 4.29 gal

Sparge Temperature: 168.0 F

Total Grain Weight: 13.38 lb

Grain Temperature: 72.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE
Mash PH: 5.4 PH

Single Infusion, Light Body, No Mash Out

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 16.73 qt of water at 161.4 F	150.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 3.8 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

For the beersmith file click here --> [FILE](#)

Created with [BeerSmith](#)