

Black IPA

(All Grain)

What's a Black IPA you ask? Take an American Style IPA, add some roasted dark malts and tune up the hops and you're there! Our take on this new style of beer uses some German Carafo malt and Pale Roasted Barley to give it a roasty kick with the hops adding depth without overwhelming the roasted darkness of the brew.

Ingredients

13 lb. Briess Pale *
.5 lb. Briess Crystal Malt* 20° L
.5 lb. Weyermann Carafo I * 340°L
.25 lb. Briess Pale Roasted Barley * 300°L

Statistics

Original Gravity	1.066
Final Gravity	1.019
Alcohol Content	5.9%

1 oz. Nugget Hops (Bittering) with 60 minutes left in the boil.
1 oz. Nugget Hops (Flavoring 1) with 15 minutes left in the boil.
1 oz. Cluster Hops (Flavoring 2) with 10 minutes left in the boil.
1 oz. Bravo Hops (Finishing 1) with 5 minutes left in the boil.
1 oz. Cluster Hops (Finishing 2) with 2 minutes left in the boil.

Wyeast 1332 Northwest Ale Yeast

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions; Hops – 2 oz Nugget, 2 oz Cluster, 1 oz Bravo

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