

2012 Black IPA

American IPA

Type: All Grain
Batch Size (fermenter): 6.00 gal
Boil Size: 7.86 gal
Boil Time: 60 min
End of Boil Volume 6.76 gal
Final Bottling Volume: 6.00 gal
Fermentation: Ale, Two Stage
Taste Notes: awesome beer.... people like it.

Date: 12/13/2012
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment 759
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency 82.0 %
Taste Rating(out of 50): 30.0

hit prime at 3 weeks in keg, (1 week on gas

Ingredients

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Amt	Name	Type	#	%/IBU
12 lbs 12.0 oz	Pale Malt (2 Row) US (2.0 SRM	Grain	1	81.7 %
9.0 oz	Caramel Malt- 80L (Cargill) (80.0 SRM	Grain	2	3.6 %
8.0 oz	Wheat, White (Cargill) (2.9 SRM	Grain	3	3.2 %
6.4 oz	Blackprinz (500.0 SRM	Grain	4	2.6 %
6.4 oz	Chocolate Malt (450.0 SRM	Grain	5	2.6 %
1 lbs	Sugar, Table (Sucrose) (1.0 SRM	Sugar	6	6.4 %
1.00 oz	Magnum [13.00 % - Boil 60.0 min	Hop	7	46.5 IBUs
0.96 Items	Whirlfloc Tablet (Boil 15.0 min	Fining	8	-
1.00 oz	Chinook [13.00 % - Boil 15.0 min	Hop	9	12.4 IBUs
0.95 Items	Imersion Chiller (Boil 15.0 min	Other	10	-
1.25 oz	Centennial [10.00 % - Boil 10.0 min	Hop	11	8.9 IBUs
1.25 oz	Cascade [5.50 % - Boil 5.0 min	Hop	12	4.1 IBUs
1.00 oz	Centennial [10.00 % - Aroma Steep 0.0 min	Hop	13	0.0 IBUs
1.50 oz	Centennial [10.00 % - Dry Hop 4.0 Day	Hop	14	0.0 IBUs
1.50 oz	Chinook [13.00 % - Dry Hop 4.0 Day	Hop	15	0.0 IBUs

Beer Profile

Est Original Gravity: 1.075 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 8.0 %
Bitterness: 72.0 IBUs
Est Color: 27.4 SRM

Measured Original Gravity: 1.070 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 8.1 %
Calories: 234.5 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body
Fly Sparge
Sparge Water: 4.13 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 15 lbs 9.8 oz
Grain Temperature: 68.0 F
Tun Temperature: 68.0 F
Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.98 gal of water at 161.3	152.0 F	60 min

Sparge Step: Fly sparge with 4.13 gal water at 170.0

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

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 4.71 oz

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

dry hopped with 1oz of centennial for 5 days at room temp.... tasted it and decided it needed a bit more
I removed the bag of centennial and added 1.5oz chinook for 2 days and then refrigerated & gassed i
day 3 leaving the chinook in keg for the duration

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