

Black IPA

Source: Jeremy Morton-Maxson

Extract:

OG:1.062 FG:~1.018

8 lbs light LME

8 oz. British Crystal Malt

8 oz. Dextrin Malt

6 oz. Carafa II Malt

2oz CTZ Hops (Bittering)

2oz Nugget Hops (Flavor)

2oz Cascade Hops (Aroma)

1 Whirlfloc tablet

Wyeast 1056 or Safe-ale S-05 yeast

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add hops according to the following schedule.
 - 2oz CTZ @ 60min (beginning of boil)
 - 1oz Nugget @ 30 min
 - 1oz Nugget and Whirlfloc tablet @ 15 min
 - 1oz Cascade @ 1 min
 - 1 oz Cascade – dry hop in secondary fermenter (optional)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

10 lb Golden Promise Malt

1 lb British Crystal Malt

6 oz. Carafa II Malt

2oz CTZ Hops

2oz Cascade Hops

2oz Nugget Hops

1 Whirlfloc tablet

Wyeast 1056 or Safe-ale S-05 yeast



Questions About This Recipe?

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Infusion mash at 155F for 1 hour. Fly or batch sparge until 6-6.5 gal sweet wort has been obtained. Boil for 1 hour, following hopping schedule listed above. Cool wort, pitch yeast and proceed with your normal fermentation procedure. Gravity may vary depending on system efficiency.