

INTO DARKNESS – BLACK IPA

IPA – BLACK IPA

OVERVIEW

The best combination of an IPA and a rich roasty stout Roast flavours combine with fresh citrus flavours from Citra and Centennial hops.

BATCH STATISTICS

MASH WATER:	22.55 LITRES
SPARGE WATER:	9.41 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.065
FINAL GRAVITY:	1.013
ASSUMED EFFICIENCY:	75%
ABV:	6.83%
BITTERNESS:	56.5 IBU
COLOUR:	30.3 EBC

FERMENTABLES

JOE WHITE MALTINGS – PALE MALT, TRADITIONAL ALE – 5.5 KG
WEYERMANN – CARAMUNICH II – 0.5 KG
WEYERMANN – CARAFA SPECIAL III – 0.35 KG

MASH PROFILE

SACC REST	66°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – CENTENNIAL – 30g – 13.1% AA – 60 MINS – 38.5 IBU
BOIL – CENTENNIAL – 20g – 13.3% AA – 15 MINS – 12.4 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – CITRA – 25g – 12% AA – 5 MINS – 5.6 IBU
DRY HOP – CITRA – 75g – ON DAY 6
DRY HOP – CENTENNIAL – 50g – ON DAY 6

YEAST

LALLEMAND (LALBREW) BRY-97 – AMERICAN WEST COAST ALE (2 PKG)
ATTENUATION: 80%
FERMENTATION TEMP RANGE: 15°C – 22°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

18°C FOR 1 days
18°C FOR 4 days
19°C FOR 2 days
20°C FOR 3 days
22°C FOR 1 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 2.48 G
MASH – EPSOM SALT (MgSO4) – 0.83 G
MASH – GYPSUM (CaSO4) – 4.95 G
SPARGE – CALCIUM CHLORIDE (CaCl2) – 0.52 G
SPARGE – EPSOM SALT (MgSO4) – 0.18 G
SPARGE – GYPSUM (CaSO4) – 1.04 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

AN AWESOME WINTERY BEER THAT STILL PACKS A HOP PUNCH AND BIG BITTER HIT!
NOTES OF COFFEE, ROAST AND A SMOOTH MALTY BACKBONE COMBINE WITH BRIGHT CITRUS HOP FLAVOURS.
DRINKS BEST AFTER A FEW WEEKS OF CONDITIONING.
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