



BLACK IPA

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Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.066	1.010	~6.3%

MALT / FERMENTABLES

10.25 lbs 2-row Malt
 21oz Flaked Rye
 8 oz. Caramel/Crystal 60°L
 8 oz. Caramel/Crystal 120°L
 8 oz. Midnight Wheat
 6 oz. Carafa III

HOPS

.3 oz. Columbus Hops @ 60 minutes
 .6 oz. Chinook Hops @ 30 minutes
 .6 oz. Chinook Hops @15 minutes
 .6 oz. Cascade Hops @5 minutes
 .6 oz. Cascade Hops - whirlpool
 .6 oz. Citra Hops - whirlpool

YEAST

White Labs London Ale Yeast - WLP013
 or
 Wyeast London Ale Yeast - 1028

PROCESS

Mill grains and mash at 150°-152° F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Add .3 oz. of Columbus hops at start of boil and follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then turn off your heat, add the whirlpool hops, and hold for 15 minutes.

Chill wort to ~68°F, aerate, and pitch your yeast.
 Ferment for ~7-10 days @ 68°-70°.