

black is beautiful extract

Black IPA (21 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 2.30 gal
Boil Time: 60 min
End of Boil Vol: 2.08 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Two Stage

Date: 30 Jun 2020
Brewer:
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
13.0 oz	Oats, Flaked (1.0 SRM)	Grain	1	11.9 %	0.06 gal
10.0 oz	Caramel Malt - 120L 6-Row (Briess) (120.0 SRM)	Grain	2	9.2 %	0.05 gal
9.0 oz	Black Magic Wheat (Double Eagle) (550.0 SRM)	Grain	3	8.3 %	0.04 gal
5.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4	4.6 %	0.02 gal
3 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	5	44.0 %	0.23 gal
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	6	14.7 %	0.08 gal
8.0 oz	Dextrose (Briess) [Boil] (1.0 SRM)	Sugar	7	7.3 %	0.04 gal
2.00 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	8	56.8 IBUs	-
0.50 oz	Cryo - Cascade [13.10 %] - Boil 30.0 min	Hop	9	11.0 IBUs	-
0.50 oz	Cryo - Cascade [13.10 %] - Boil 15.0 min	Hop	10	7.1 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 74.9 IBUs
Est Color: 35.5 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 1.86 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 4.65
Measured Mash PH: 5.20

Total Grain Weight: 6 lbs 13.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 0.72 gal of water at 163.1 F	150.0 F	75 min

Sparge: Fly sparge with 1.86 gal water at 168.0 F

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

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.73 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.73 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes