

BLACK IPA (All Grain)

Official NORTHERN BREWER Instructional Document

An ebony pint with a beige head is surrounded by an aromatic citrus-and-pine force field, backed by a smooth roastiness redolent of cocoa and French roast coffee. Full-bodied, hop-bitter, and boozy, this beer is compelling enough to both fuel and quash the argument of its stylistic integrity, and it goes great with a blue-cheese stuffed sirloin burger or steak.

OG 1.075 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11.5 lbs. Rahr 2-row pale
- .5 lbs. Briess Caramel 80L
- .375 lbs. Weyermann Carafa III
- .375 lbs. English Chocolate Malt

BOIL ADDITIONS & TIMES

- 1 oz. Summit (60 min)
- 1 oz. Chinook (15 min)
- 1 oz. Centennial Type (10 min)
- 1 oz. Cascade (5 min)
- 1 oz. Centennial Type (0 min)
- 1 lb Corn sugar (0 min)
- **DRY HOPS** – Add to secondary fermenter one week before packaging:
- 1 oz. Cascade

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temp: 59-75° F.
- If you chose liquid yeast:
WYEAST #1272 AMERICAN ALE YEAST II.
Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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