

ABV

# BLACK IPA

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.

O.G: 1.075 READY: 6 WEEKS

Suggested fermentation schedule:

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

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

$$\left. \begin{array}{l} 11.5 \\ .5 \\ .375 \\ .375 \end{array} \right\} \frac{12\frac{2}{3} \text{ lbs}}{2} = 6\frac{1}{3} \text{ lbs}$$

### BOIL ADDITIONS & TIMES

- 1 oz. Summit (60 min)
- 1 oz. Chinook (15 min)
- 1 oz. Centennial (10 min)

1 oz. Cascade (5 min)  
 1 oz. Centennial (0 min)  
 1 lb Corn sugar (0 min)

DRY HOPS - Add to secondary fermenter one week before packaging:

- 1 oz. Cascade

### YEAST

**DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

**LIQUID YEAST OPTION:**  
Wyeast 1272 American Ale Yeast II.  
Apparent attenuation: 72-76%. Flocculation: high.  
Optimum temp: 60-72° F.

### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

### MASH SCHEDULE: SINGLE INFUSION

BIAB

Sacch' Rest: 152° F for 60 minutes

each batch 2 HRS MASH

Mashout: 170° F for 10 minutes

### BOIL ADDITIONS & TIMES

- ✓ 1 oz. Summit (60 min)
- ✓ 1 oz. Chinook (15 min)
- ✓ 1 oz. Centennial (10 min)
- ✓ 1 oz. Cascade (5 min)
- ✓ 1 oz. Centennial (0 min)
- ✓ 1 lb Corn sugar (0 min)

US-05

9 WKS Before bottling!

OG 1.066

FG 1.01

7.35% ABV

DRY HOPS - ADD TO SECONDARY FERMENTER ONE WEEK BEFORE PACKAGING:

- 1 oz. Cascade

### YEAST

**DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

**LIQUID YEAST OPTION:**  
Wyeast 1272 American Ale Yeast II.  
Apparent attenuation: 72-76%. Flocculation: high.  
Optimum temp: 60-72° F.

3 gal BIAB Batches

Started 7/31  
Bottled 9/23

OG = 1.066

FG: 1.01

7.35% ABV