



Buxbaum Bixby O'Bray Black IPA (All Grain)

Almost as much fun to say as it is to brew, your brow will be perspiring with anticipation as the first black torrents cascade into your pint to rouse a swirling tan head that fills the room with the hoppy bouquet of citrus and pine, and like a bloodhound is drawn to a scent, your nose will be drawn to the pint marveling at that aroma before your first sip - but wait! Your eyes will be blinking in utter disbelief as you behold the blackness for one final moment before your willpower collapses, and now your quivering lips part to pass that ambrosial black liquid, and now *everything* fades to black as your eyes roll in ecstasy, and your tongue delights in the flavors of velvety malt, mocha and coffee, which tapers into an effortless bitterness to seal the deal. We caution you not to overwhelm your senses - have a seat when you drink this one.

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
Original Specific Gravity: 1.072 - 1.076 (Okay, so it's black. Take it up with the BJCP, those pencil-necked, pencil pushing bureaucrats!)

Final Specific Gravity: 1.013 - 1.017
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.8%
Color: 30 SRM (To mere mortals, this means black and nearly opaque.)
International Bittering Units: 69
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:
8.1 lbs American 2-Row Malt
2.8 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
4 oz 10L Crystal Malt
4 oz 20L Crystal Malt
8 oz Biscuit Malt
16 oz De-husked Carafo I Malt

Hops & Hop Addition Schedule:
1 oz Nugget Hops (Bittering, 60 Minutes)
1 oz Target Hops (Bittering, 60 Minutes)
1 oz Cascade Hops (Flavor & Aroma Hop, 5 Minutes)
1 oz Centennial Hops (Dry Hop, Flavor & Aroma)
1 oz Amarillo Hops (Dry Hop, Flavor & Aroma)

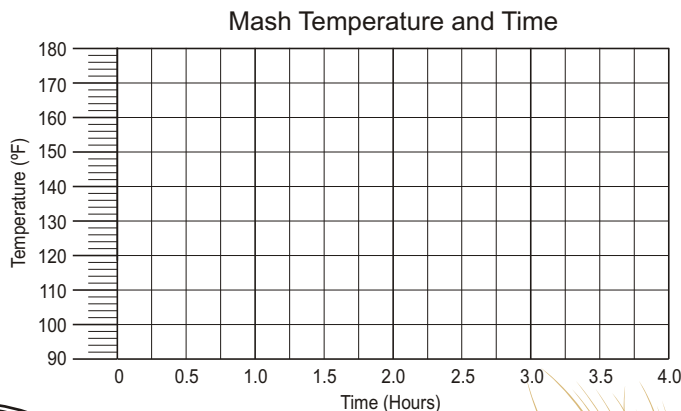
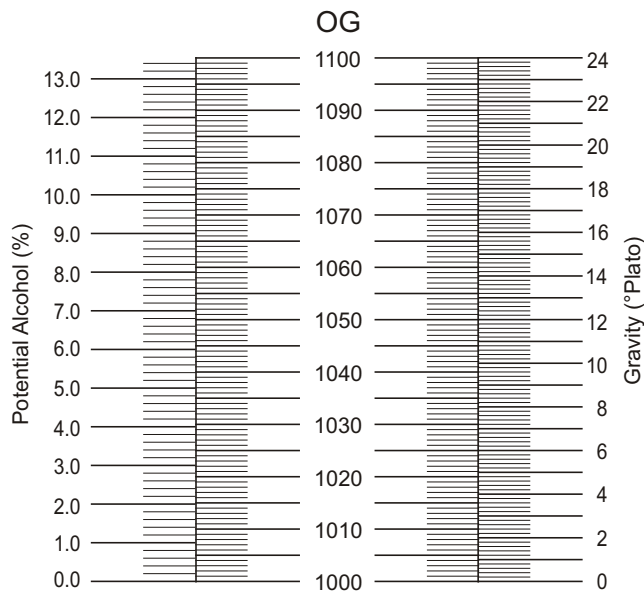
Yeast:
Liquid Yeast: Wyeast 1056 American Ale Yeast or Wyeast 1272 American Ale II Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!