

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.

O.G: 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

Optimum temp: 60–72° F.

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 (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- **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

Sacch' Rest: 152° F for 60 minutes

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)

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

- 1 oz. Cascade

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

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.