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**Extract** – See Reverse for All-Grain Recipe

KIT: 169

**Extract**

# Black IPA

## By: Club Doze

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

### **Malt Extracts / Additions:**

Turn burner off before adding. Boil for 60 minutes.

**9lb Ultralight Malt Extract**  
**1lb DME (Dried Malt Extract)**

### **Steeping Grain:**

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**12 oz Crystal 60L**  
**8 oz Carafa Special II**  
**8 oz Pale Chocolate**  
**8 oz Victory**

### **Hops:**

**1.5 oz Magnum**  
**1 oz Cascade**  
**1 oz Centennial Type**  
**1 oz Cascade**  
**.5 oz Cascade**  
**1 oz Centennial Type**  
**1 oz Simcoe**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minutes
- Dry Hops are added for 3-7 days in secondary fermentation.
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- Dry Hops are added for 3-7 days in secondary fermentation.

### **Wort Clarifying Treatment:**

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

### **Specific Recipe Information:**

Leave dry hops in fermenter for 3-7 days.

Add 4oz of corn sugar at bottling. Boil with 2 cups of water for five minutes.

### **Estimated MoreBeer! Ranges**

**Estimated original gravity (OG): 1.65-1.070**

**Estimated SRM: 25-30**

**Estimated IBU's: 70-75**

**Estimated alcohol ABV %: 6-7%**

**Suggested fermentation temperature: 65-68F**

### **Brew Day Results**

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



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All-Grain – See Reverse for Extract Recipe

KIT: 469

All Grain

# Black IPA

## By: Club Doze

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

### Grain:

**13lb**      **2-Row**  
**12 oz**     **Crystal 60L**  
**8 oz**      **Carafa Special II**  
**8 oz**      **Pale Chocolate**  
**8 oz**      **Victory**

**Recipe based on: 75 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

### Hops:

**1.5 oz**     **Magnum**  
**1 oz**      **Cascade**  
**1 oz**      **Centennial Type**  
**1 oz**      **Cascade**  
**.5 oz**     **Cascade**  
**1 oz**      **Centennial Type**  
**1 oz**      **Simcoe**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minutes
- Dry Hops are added for 3-7 days in secondary fermentation.
- Dry Hops are added for 3-7 days in secondary fermentation.
- Dry Hops are added for 3-7 days in secondary fermentation.

### Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

### Specific Recipe Information:

Leave dry hops in fermenter for 3-7 days.

Add 4oz of corn sugar at bottling. Boil with 2 cups of water for five minutes.

#### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.65-1.070**

**Estimated SRM: 25-30**

**Estimated IBU's: 70-75**

**Estimated alcohol ABV %: 6-7%**

**Suggested fermentation temperature: 65-68F**

#### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**