

Black IPA

Recipe is clone of 21st Amendment Back in Black. Listen to interview with owner/brewer Shaun O'Sullivan about this beer here: <http://thebrewingnetwork.com/shows/807>

The Numbers

Batch Size: 6 gallons

OG: 1.071

IBU: 46^a

Color: 23 SRM

The Malts

US 2 Row Malt

Weight

5.58 kg (12.3 lbs)

Percent

77.8

Munich 10L

0.85 kg (1.87 lbs)

11.9

Caramunich 60L

0.43 kg (0.95 lbs)

6.0

Carafa II Special (dehusked)

0.31 kg (0.68 lbs)

4.3

The Hops

Warrior @ 90 mins

Weight

16.5 g (0.58 ozs)

IBUs

26

Centennial @ 20 mins

22 g (0.78 ozs)

13

CTZ @ 0 mins^a

15 g (0.53 ozs)

5

Simcoe – dry hop

29 g (1.02 ozs)

Centennial – dry hop

58.5 g (2.06 ozs)

The Yeast

White Labs WLP001 Cal Ale, Wyeast 1056 American Ale, or Safale US05 dry yeast

The Process

Mash at 154 F (67 C)

Boil for 90 minutes followed by a 15 minute whirlpool after flameout

Ferment at 68 F (19.5 C)

^a The Rager formula calculates 46 IBUs, however, whirlpool the beer for 15 minutes after flame out to continue hop isomerization and elevate bitterness levels.