

Black IPA

O.G. = 1.064 F.G. = 1.016-1.020 A.B.V. = 6.5%

This is a highly hopped, citrusy, floral pale ale with some pungent hop flavor, including some piney notes. Malt flavor is moderate relative to the aggressive hop flavor and the balance is towards bitterness. Caramel flavor is moderate.

Extract/Sugar:	6 lbs. Pilsen - Liquid malt extract	Hops:	1 oz. Warrior (bittering)
	1½ lbs. Pilsen - Dry malt extract		1 oz. Willamette (flavor)
	½ lbs. Corn Sugar		1 oz. Zythos (aroma)
			2 oz. Simcoe (dry hop)
Grains:	½ lbs. Br. Crystal Malt 60°L	This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.	
	½ lbs. Carafa II		
	¼ lbs. Caramunich Malt		
	¼ lbs. Crystal Malt 77°L		

BRY-97 (dry): BRY-97 American West Coast Yeast was selected for its quick start and vigorous fermentation. Medium to high attenuation and a flocculent strain. Settling can be promoted by cooling and use of fining agents and isinglass. The aroma is slightly estery, almost neutral and does not display malodours when properly handled. It may tend, because of flocculation, to slightly reduce hop bitter levels. Best when used at traditional ale temperatures. **Recommended 17° to 22°C (62° to 72°F) fermentation temperature range.**

Vermont IPA GY054 (liquid – 2bil cells): From one of the best examples of an east coast IPA. This yeast attenuates slightly less than NorCal Ale #1 and leaves a beer with more body and a slight fruity ester that is amazing with aromatic hops. Good choice for high gravity beers and hoppy styles. Broad temperature range and moderate flocculation make this yeast a versatile house strain. Twice as much yeast as the other liquid strains, a starter is not required.

NorCal Ale #1 GY001 (liquid – 2bil cells): Clean Fermenting, versatile strain from one of the most famous California Pale Ales. Neutral flavor profile creates a crisp beer and allows hops to shine. Strong attenuator and good flocculation perfectly suited for a large variety of styles. Good choice for high gravity beers. Twice as much yeast as the other liquid strains, a starter is not required.

Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add your corn sugar and dry and liquid extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the “wort”) to an aggressive boil while being careful not to boil over (it will foam due to the “hot break”).
6. Once the hot break has settled and you have a steady boil, add your first “bittering” addition of hops. You will boil these hops for 60 minutes total.
7. After 30 minutes, add your “flavor” hops. You will boil these for the remaining 30 minutes of the boil.
8. After 15 minutes, add your whirlfloc (irish moss) tablet into the boil.
9. After the final 15 minutes, add your “aroma” hops and remove from heat.
10. Cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
11. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
12. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
13. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
14. Add the rest of the hops after fermentation has completed and allow to sit an additional 4-5 days minimum (11 max.)
15. After you have reached your target final gravity, begin bottling:
 - a. Boil ½ cup of water and dissolve the priming sugar.
 - b. Carefully “rack” (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
 - c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 3-4 weeks to see how they are progressing. It may take 8 weeks or more before your beer reaches peak flavor.)