



Black Hole IPA – You’ll get sucked in forever!

Looks like a stout, drinks like an IPA! This Cascadian Dark Ale has a dark color and slight roast character without being aggressively roasty like porters or stouts. Instead, the focus is on the beautiful hops. Don’t even try to escape the flavor, there’s no stopping the pull of the Black Hole!

BEER SPECS

Original Gravity:

1.051 —1.053 @ 65% efficiency

1.055—1.057 @ 70% efficiency

1.059 —1.061 @ 75% efficiency

Final Gravity: 1.012—1.015

IBU: 50-55

ABV%: 4.7% - 6.4%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a medium-bodied IPA. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

6 lbs. 2-Row Brewer’s Malt

4 lb. Munich Malt

0.75 lb. Carafa III Malt

0.50 lb. Flaked Barley

0.50 lb. Crystal 60L Malt

FERMENTABLES

0.5 oz. Columbus hops, added at the beginning of the 60 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Columbus hops, added 10 min from the end of the boil

2.0 oz. Idaho 7 hops, added 5 min from the end of the boil

2.0 oz. Strata hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL004 West Coast Ale, Wyeast #1056 American Ale, Wyeast #1272 American Ale II, White Labs WLP 001 California Ale Yeast, or Safale S-05 dry yeast

Note: To ensure proper fermentation, a yeast starter or two standard packets of yeast are recommended for this beer.

