

# Black IPA



## Documento oficial de Caribbean Brewing

O.G: 1.075 READY: 6 WEEKS

1–2 weeks primary, 2–4 weeks secondary,

1–2 weeks bottle conditioning

KIT INVENTORY:

SPECIALTY GRAIN

- 0.25 lbs Weyermann Carafa III

- 0.25 lbs Chocolate Malt

- 0.5 lbs Briess Caramel 80

FERMENTABLES

- 3 lbs Dark malt syrup (60 min)

- 6 lbs Dark malt syrup late addition (15 min)

- 1 lb Corn Sugar late addition (0 min)

HOPS & FLAVORINGS

- 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 oz Cascade (dry hop)

YEAST

- DRY YEAST (DEFAULT): Safale US-05

Ale Yeast. Optimum

temp: 59°-75° F ptimum

temp: 60–72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches

- Boiling kettle of at least 3.5 gallons capacity

- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter

- If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling

- Approximately two cases of either 12 oz or 22 oz pry-off

style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival

- Locate the Kit Inventory (above) – this

is the recipe for your

beer, so keep it handy

- Doublecheck the box contents vs. the

Kit Inventory

- Contact us immediately if you have any

questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from

the refrigerator,

and “smack” as shown on the back of

the yeast package.

Leave it in a warm place (70–80° F) to

incubate until the

pack begins to inflate. Allow at least 3

hours for inflation;

some packs may take up to several days

to show inflation. Do not brew with

inactive yeast — we can replace the

yeast, but not a batch that fails to

ferment properly. If

you are using dry yeast, no action is

needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. For mail-order customers grains for

extract kits come

crushed by default, but if you requested

uncrushed grains, crush them now. Pour

crushed grain into supplied mesh bag

and tie the open end in a knot. Steep

for 20 minutes or until water reaches

170°F. Remove bag and discard.

4. Bring to a boil and add the 3 lbs Dark

malt syrup.

Remove the kettle from the burner and

stir in the Dark malt syrup.

5. Return wort to boil. The mixture is now

called “wort”, the brewer’s term for

unfermented beer.

- Add 1 oz Summit hops and boil for 60

minutes.

- Add 1 oz Chinook hops and 6 lbs dark

malt syrup 15 minutes before the end of

the boil.

- Add 1 oz Centennial hops 10 minutes

before the end of the boil.

- Add 1 oz Cascade hops 5 minutes

before the end of the boil.

- Add 1 oz Centennial hops and 1 lb corn

sugar at the end of the boil.

6. Cool the wort. When the 60-minute

boil is finished,

cool the wort to approximately 100° F as

rapidly as possible. Use a wort chiller, or

put the kettle in an ice bath in your sink.

7. Sanitize fermenting equipment and

yeast pack. While the wort cools,

sanitize the fermenting equipment –

fermenter, lid or stopper, fermentation

lock, funnel, etc – along with the yeast

pack and a pair of scissors.

8. Fill primary fermenter with 2 gallons of

cold water, then pour in the cooled wort.

Leave any thick sludge in the bottom of

the kettle.

9. Add more cold water as needed to

bring the volume to 5 gallons.

10. Aerate the wort. Seal the fermenter

and rock back and forth to splash for a

few minutes, or use an aeration system

and diffusion stone.

11. Measure specific gravity of the wort

with a hydrometer and record.

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12. Add yeast once the temperature of

the wort is 78°F or lower (not warm to

the touch). Use the sanitized scissors

to cut off a corner of the yeast pack, and

carefully pour the yeast into the primary

fermenter.

13. Seal the fermenter. Add

approximately 1 tablespoon of water to

the sanitized fermentation lock. Insert

the lock

into rubber stopper or lid, and seal the

fermenter.

14. Move the fermenter to a warm, dark,

quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–2

15. Active fermentation begins. Within

approximately 48 hours of Brewing Day,

active fermentation will begin –

there will be a cap of foam on the

surface of the beer, and you may see

bubbles come through the fermentation

lock. The optimum fermentation

temperature for this

beer is 60–72° F – move the fermenter

to a warmer or cooler spot as needed.

16. Active fermentation ends.

Approximately 1–2 weeks after brewing

day, active fermentation will end: the cap

of foam falls back into the new beer,

bubbling in the fermentation lock slows

down or stops.

17. Transfer beer to secondary

fermenter. Sanitize siphoning equipment

and an airlock and carboy bung or

stopper. Siphon the beer from the

primary fermenter into

the secondary.

BEYOND BREWING DAY—

SECONDARY FERMENTATION

18. Secondary fermentation. Allow the

beer to condition in the secondary

fermenter for 2–4 weeks before

proceeding with the next step. Timing

now is somewhat flexible.

19. Add the dry hops. Add 1 oz Cascade

hops to the secondary fermenter 5 days

before bottling day.

BOTTLING DAY—ABOUT 1 MONTH

AFTER BREWING DAY

20. Sanitize siphoning and bottling

equipment.

21. Mix a priming solution (a measured

amount of sugar

dissolved in water to carbonate the

bottled beer) of 2/3cup priming sugar in

16 oz water. Bring the solution to a

boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and

mix with priming solution. Stir gently to

mix, don’t splash.

23. Fill and cap bottles.

1–2 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room

temperature for 1–2 weeks.

After this point, the bottles can be stored

cool or cold.

25. Serving. Pour into a clean glass,

being careful to leave

the layer of sediment at the bottom of

the bottle.