

# RECIPES

# BRY-97 - BLACK IPA 10HL



## STEP 1

### LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>900</b>
<b>Beg Kettle Vol</b>	<b>1000</b>
L:G	2.5
<b>Mashing in Liquor</b>	<b>580</b>
Lauter	0
<b>Sparge Liquor</b>	<b>720</b>
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



## STEP 2

### MALT

<b>Original Gravity/Plato</b>	<b>1.0663</b>	<b>16.2</b>
BME (premised)	0.860	
<b>Colour (Lovibond)</b>	<b>19 to 30</b>	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pils</b>	0.58	0.81	0.697	3.0	2.5
<b>Munich II</b>	0.14	0.77	0.662	8.0	1.6
<b>Cara60</b>	0.06	0.76	0.654	60.0	5.1
<b>Caramalt</b>	0.09	0.76	0.654	12.0	1.5
<b>Choco Wheat</b>	0.04	0.72	0.619	350.0	19.8
<b>Melanoidin</b>	0.09	0.76	0.654	50.0	0.0
<b>TOTAL</b>					<b>30.6</b>

**EXTRACT (KG): 155.47**

WEIGHT OF MALT (KG)

<b>Pils</b>	<b>129.44</b>
<b>Munich II</b>	<b>32.87</b>
<b>Cara60</b>	<b>14.27</b>
<b>Caramalt</b>	<b>21.41</b>
<b>Choco Wheat</b>	<b>10.04</b>
<b>Melanoidin</b>	<b>21.41</b>
<b>TOTAL</b>	<b>229.44</b>



### TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>154</b>	<b>68.0</b>
Sparge Temp	172	78.0

SPARGE ACID

NONE

### FONT LEGEND

Temp  
Gravity/Brewing parameters  
Water  
Malts  
Hops  
Yeast



## STEP 3

### HOPS

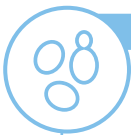
**Kettle Boil Time: 75 Min**

Hop Additions: 7

**IBUs: 60**

Irish Moss @ 30 min before knock-out: 50 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Columbus</b>	0.16	<b>75.00</b>	0.200	0.400	24.00	<b>675</b>
<b>Galaxy</b>	0.13	<b>15.00</b>	0.100	0.100	6.00	<b>415</b>
<b>Centennial</b>	0.10	<b>15.00</b>	0.100	0.100	6.00	<b>540</b>
<b>Simcoe</b>	0.13	<b>15.00</b>	0.100	0.100	6.00	<b>415</b>
<b>Galaxy</b>	0.13	<b>whirlpool</b>	0.050	0.100	6.00	<b>831</b>
<b>Centennial</b>	0.10	<b>whirlpool</b>	0.050	0.100	6.00	<b>1080</b>
<b>Simcoe</b>	0.13	<b>whirlpool</b>	0.050	0.100	6.00	<b>831</b>
<b>TOTAL</b>						<b>4787</b>



## STEP 4

### YEAST

<b>Yeast Type/Number</b>	<b>Bry-97</b>
<b>Fermentation Temp</b>	<b>22°C</b>



### NOTES

- Non-filtered
- 1st dry hop @ 3 g/liter blend of: galaxy (35%), amarillo (35%) and simcoe (30%)
- 2nd dry hop @ 3 g/liter blend of: simcoe (50%) and amarillo (50%)