Jan's (too lazy to make his own recipe) Black IPA

INCLUDES:
- ☐ 7 lb. Light DME
- ☐ 1 lb. Crystal 20
- ☐ 1 lb. US 2-Row
- ☐ .75 lb Carafa II
- ☐ .25 lb Midnight Wheat
- ☐ 1 oz. Magnum hop pellets
- ☐ 2 oz. Centennial hop pellets   EST OG: 1.066
- ☐ 2 oz. Centennial hop pellets (Dry Hop)   EST IBU: 65
- ☐ .5 oz. Chinook hop pellets (Dry Hop)   EST ABV: 6.4%
- ☐ Caps
- ☐ Yeast
- ☐ Priming sugar
- ☐ Hop and Grain bags

HOW-TO:

1. Place grain in grain bag. Put into stock pot with at least 2+ gallons of water. If you do a full wort boil then decrease Magnum hops to .5 oz. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.

2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add 4 lbs. of the dry malt extract. Return to heat and bring back to boil.

3. Boil for five minutes. Be sure to stir constantly – you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.

4. Add 1 oz of Magnum hops. Set your timer for 60 minutes.

5. Add the other 3 lb. of DME at 15 min left in the boil. Stir until completely dissolved.

6. With 10 Min left in the boil add the 2 oz of Centennial in to the boil.

7. Chill to around 70 degrees. You may remove hops from the wort at this point before you go to the fermenter(recommended) or if you'd like just dump it all in to your fermenter. Top up to five gallons aerate wort and pitch yeast.

8. When fermentation is complete, rack to a secondary fermenter, add the 2 oz of centennial and .5 oz Chinook let sit for one week, then bottle w/ priming sugar.

$56.99

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