

Octopus Ink AG*

Created Friday January 25th 2019



NWBS

Method: **All Grain** Style: **Specialty IPA: Black IPA** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.049** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **188 calories** (Per 12oz) Carbs: **19.3 g** (Per 12oz)

Original Gravity: **1.057** Final Gravity: **1.014** ABV (standard): **5.69%** IBU (tinseth): **74.77** SRM (morey): **29.81** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	American - Pale 2-Row		37	1.8	81.6%
1 lb	Briess - Bonlander Munich		36	10	8.2%
0.50 lb	Briess - Caramel Munich 60L		35.4	60	4.1%
0.75 lb	American - Blackprinz		36	500	6.1%

12.25 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Columbus		Pellet	15	Boil	60 min	52.52	20%
1 oz	Centennial		Pellet	10	Boil	15 min	17.37	20%
1 oz	Cascade		Pellet	7	Boil	5 min	4.89	20%
1 oz	Centennial		Pellet	10	Boil	0 min		20%
1 oz	Cascade		Lupulin Pellet	7	Dry Hop	5 days		20%

5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1 oz	Columbus (Pellet)		52.52	20%
2 oz	Centennial (Pellet)		17.37	40%
1 oz	Cascade (Pellet)		4.89	20%
1 oz	Cascade (Lupulin Pellet)			20%

5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - American Ale 1056

Amount: 1 Each Cost: Attenuation (custom): 75% Flocculation: Med-Low

Optimum Temp: 60 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 102 B cells required

Priming

CO₂ Level: 2.35 Volumes

Target Water Profile Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0