

Damn the Man Black IPA



Category: 14 - India Pale Ale (IPA)
 Subcategory: B - American IPA

Author:

Kettle Volume: 6.73 gal @ 212 °F (1.052)	Efficiency: 82.12%
Boil Duration: 1.0 h	Attenuation: 75.0%
Evaporation: 1.0 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.061)	

Ingredients:

- 1.0 oz (12.5%) Centennial (7.8%) - added during boil, boiled 60.0 m
- 1.0 oz (12.5%) Centennial (7.8%) - added during boil, boiled 30.0 m
- 1.0 oz (12.5%) Centennial (7.8%) - added during boil, boiled 20.0 m
- 1.0 oz (12.5%) Cascade (7.0%) - added during boil, boiled 15 m
- 1.0 oz (12.5%) Cascade (7.0%) - added during boil, boiled 15.0 m
- 1.0 oz (12.5%) Willamette (4.5%) - added during boil
- 1.0 oz (12.5%) Cascade (7.0%) - added dry to secondary fermenter
- 1.0 oz (12.5%) Willamette (4.5%) - added dry to secondary fermenter
- 10 lb (81.6%) American 2-row - added during mash
- .75 lb (6.1%) American Victory - added during mash
- .75 lb (6.1%) 2-Row Caramel Malt 60L; Briess - added during mash
- 6 oz (3.1%) German Carafa III - added during mash
- 6 oz (3.1%) Dark Chocolate Malt; Briess - added during mash
- 1.0 ea White Labs WLP001 California Ale

Style:

Recipe	Guideline	
Original Gravity: 1.061	1.056 - 1.075	
Terminal Gravity: 1.015	1.018 - 1.010	
Color: 25.14 SRM	6.0 - 15.0	
Alcohol: 5.97%	5.5% - 7.5%	
Bitterness: 83.4	40.0 - 70.0	

Analysis:

Efficiency: 82.12%
 Kettle Gravity: 1.052
 Original Gravity: 1.061

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 16.83 g	116.16 kcal
Terminal Extract: 1.015	1.024	Carbs: 21.09 g	80.14 kcal
		Protein: 1.48 g	5.9 kcal
% Alcohol: 5.97% ABV 4.67% ABW		Total: 202.21 kcal	