

# 413 Black Sails IPA 5G EX

Black IPA (21 B)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 02 Jan 2024  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 381.80 ml warm water and add optional 19.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.44 gal
- Steep Grain Weight: 1 lbs 7.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
10.0 oz	Malteurop Dextrin [Steep] (1.8 SRM)	Grain	1	5.2 %	0.05 gal
9.0 oz	Carafoam (Weyermann) [Steep] (2.0 SRM)	Grain	2	4.7 %	0.04 gal
4.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	3	2.1 %	0.02 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.87 gal
- Est Boil Water Addition: 1.96 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.111 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	4	8.3 %	0.08 gal
9 lbs 9.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	5	79.7 %	0.80 gal
1.00 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	6	24.8 IBUs	-
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	7	29.6 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	8	9.5 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	3.8 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.072 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.072 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 02 Jan 2024 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Jan 2024 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 16 Jan 2024 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Feb 2024 - Drink and enjoy!

Notes