

URBAN UFO BLACK IPA RECIPE

INGREDIENTS

- 21.5 lb (9.7 kg) Maris Otter pale malt
 - 1.75 lb (0.79 kg) Weyermann Carafo® III malt
 - 2.5 lb (1.13 kg) 20° L crystal malt
 - 18.0 oz (510 g) table sugar
 - 13.0 oz (369 g) 80° L crystal malt
 - 1.0 oz (28 g) Warrior hops, 16.7% a.a. (60 min)
 - 0.75 oz (21 g) Amarillo hops, 9.3% a.a. (30 min)
 - 0.5 oz (14 g) Simcoe hops, 12.2% a.a. (30 min)
 - 1.75 oz (49 g) Amarillo hops, 9.3% a.a. (15 min)
 - 1.75 oz (49 g) Simcoe hops, 12.2% a.a. (15 min)
 - 1.25 oz (35 g) Amarillo hops, 9.3% a.a. (5 min)
 - 1.25 oz (35 g) Simcoe hops, 12.2% a.a. (5 min)
 - 1.25 oz (35 g) Amarillo hops, 9.3% a.a. (0 min)
 - 1.25 oz (35 g) Simcoe hops, 12.2% a.a. (0 min)
 - 1 tablet Whirlfloc (15 min)
 - 2 tsp gypsum
 - 1 tsp calcium chloride
 - Wyeast 1056 Chico ale yeast (3 L starter)
 - 3.25 oz (92 g) Cascade hops, 6.4% a.a. (dry)
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INFORMATION

10 Gallon Batch - 2012 NHC Award Winner

OG: 1.072	IBUs: 78.5
FG: 1.015	SRM: 35.1
ABV: 7.48%	2.4 Vol CO2

INSTRUCTIONS

STEP ONE

Mash at 155° F (68° C) and hold for 75 minutes. Pitch at 65° F (18° C).

STEP TWO

Primary fermentation for 5 days at 68° F (20° C).

STEP THREE

Secondary fermentation for 3 weeks at 68° F (20° C).

