



# BLACK IPA



A **MoreBeer!** BREWMASTER SERIES RECIPE KIT

CUT THIS OUT FOR  
YOUR TAP HANDLE

## BLACK IPA

A Brewmaster Series Kit From Club DOZE

### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American

### LME KIT

- 9 lbs Ultralight Liquid Extract
- 1 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Carafo Special II
- 8 oz Pale Chocolate
- 8 oz Victory

### DME KIT

- 8 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Carafo Special II
- 8 oz Pale Chocolate
- 8 oz Victory

### ALL-GRAIN KIT

- 13 lbs 2-Row

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Carafo Special II
- 8 oz Pale Chocolate
- 8 oz Victory

### HOPS

- 1.5 oz Magnum – Boil 60 min
- 1 oz Cascade – Boil last 10 min
- 1 oz Centennial – Boil last 10 min
- 1 oz Cascade – Boil last 1 min
- .5 oz Cascade – Dry hops, added post fermentation 10–14 days before packaging

- 1 oz Centennial – Dry hops, added post fermentation 10–14 days before packaging
- 1 oz Simcoe® – Dry hops, added post fermentation 10–14 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT169



FITS OUR TAP HANDLE D1282 PERFECTLY



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## RECIPE TIPS

For the all-grain version, our suggested mash temperature is 153°F. We recommend a fermentation temperature in the 65-68°F range. Add the dry hops after 7 days of primary fermentation has passed.

Allow 10-14 days of contact time with the dry hops before packaging.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

BLACK IPA KIT  
BY CLUB DOZE  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
info@morebeer.com

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## BEER STATS

EST. ORIGINAL GRAVITY  
1.065-70

ACTUAL O.G.

SRM: 28

IBU'S: 73

EST. ABV %: 6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!