

60/5 ManBearPig Single Hop Black IPA



Video of pour from keg:

Brewed on 11/1/2014:

We started with 12 gallons of total water, this is for the initial mash and then the followup sparge, we were shooting for 7 gallons, but might have been a little more, maybe 8...

OG was 1.060

FG 1.012

AVB 6.30 %

We used a 1/4 lb of hops – 3 ounces were pellet hops and 1 ounce was whole hops. We split each by 12 and added the weight together and added that amount every 5 minutes into the boil.

video of the recirculation:

video of the boil:

from mashtun, nice and black ☐



the whole Cascade hops used in the brew.. from 2014 harvest...

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Sometimes the beer don't need many different grains mixed in, you can get really good beer results from a basic set of 3 grains. The Pale Malt will be the base of your beer, it represents 90% of your grain bill, the other 2 are your specialty grains.

If you don't want a Black IPA, simply remove the Carafa III and add more of the 60 Crystal.

Grains:

90% pale malt

5% 60°L Crystal

5% Weyermann Carafa III Special

Make sure you use the Special Carafa III and not the normal Carafa // otherwise you'll end up with a hoppy Stout. Also, many brewers employ a trick where they add any dark grain in the last 5 minutes of boil or at end of boil, and let it sit for a few minutes, just enough to change the color, this way you don't have to worry about any side effects of not hitting your goal.

- once boil starts add hops every 5 minutes for 60 minutes
- only Cascade hops will be used (single hop)

Use a good strain of yeast or your house yeast for this IPA Ale. We used Wyeast American Ale 1056.