



# The Northern Craft Brewers

**"We Live We Brew"**



## Brew Day Information

<b>Beer Name</b>	Black IPA
<b>Competition</b>	MCB/NCB Competition October 2016
<b>Brewer</b>	Adrian Steer
<b>Beer Type</b>	Black IPA
<b>Original Gravity</b>	1.054
<b>Final Gravity</b>	1.012
<b>Brew Length</b>	90 mins @ 64°C
<b>Malt Schedule</b>	Pale malt 6 Kg Carafa Special 3 500 gms
<b>Other Ingredients</b>	-
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Challenger @ 6.54 α 20 gms for 90 min Northern Brewer @ 8.2 α 35 gms for 90 min Fuggles @ 4.9 α 50 gms for 45 min Fuggles @ 4.9 α 15 gms for 15 min Brambling Cross @ 6.3 α 100 gms for Dry hopped Goldings @ 5.7 α 85 gms for dry hopping
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	Mangrove jack Liberty Bell Ale M36
<b>EBU Bitterness</b>	79
<b>ABV</b>	5.5%
<b>Brewers Comments</b>	Dry hopping was the key needed to put hops in mesh bag with weight in to sink them in conditioning keg and give them a squeeze every few days ( Rubber gloves on to stop infections being picked up). Possibly too much Carafa 3 special malt.