

# Club Black IPA

By [Michael C Semich](#) on [Tuesday, September 4, 2012 at 4:02 PM](#)

Club Black IPA

A ProMash Recipe Report

Recipe Specifics

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Batch Size (Gal): 5.00 Wort Size (Gal): 5.00  
Total Grain (Lbs): 14.00  
Anticipated OG: 1.075 Plato: 18.11  
Anticipated SRM: 38.7  
Anticipated IBU: 82.0  
Brewhouse Efficiency: 75 %  
Wort Boil Time: 90 Minutes

Pre-Boil Amounts

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Evaporation Rate: 14.00 Percent Per Hour  
Pre-Boil Wort Size: 6.33 Gal  
Pre-Boil Gravity: 1.059 SG 14.50 Plato

Formulas Used

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Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Additional Utilization Used For First Wort Hops: -10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
89.3	12.50 lbs.	Pale Malt(2-row)	America	1.036	2
5.4	0.75 lbs.	Carafa III (de-husked)	Germany	1.030	525
3.6	0.50 lbs.	Crystal 80L		1.033	80
1.8	0.25 lbs.	Chocolate Malt	Great Britain	1.034	475

Potential represented as SG per pound per gallon.

### Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Columbus	Pellet	15.00	32.6	First WH
0.50 oz.	Columbus	Pellet	15.00	29.5	45 min.
1.00 oz.	Centennial	Pellet	10.50	12.3	15 min.
1.00 oz.	Centennial	Pellet	10.50	7.7	1 min.
1.00 oz.	Centennial	Whole	10.50	0.0	Dry Hop
1.00 oz.	Citra	Whole	11.10	0.0	Dry Hop

### Yeast

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DCL Yeast S-05 SafAle American Ale

### Mash Schedule

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Mash Type: Single Step

Grain Lbs: 14.00

Water Qts: 17.50 - Before Additional Infusions

Water Gal: 4.38 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.25 - Before Additional Infusions

Saccharification Rest Temp : 154 Time: 60

Mash-out Rest Temp : 0 Time: 0

Sparge Temp : 172 Time: 45

Total Mash Volume Gal: 5.50 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.