



May all your fermentations be Great Fer-

Devil May Cryo Black IPA — A Cascadian Black IPA!

A fabulous black IPA! We have come up with a recipe that makes a dark, yet smooth beer full of hop flavor and aroma! This beer utilizes midnight wheat for color and a smooth roastiness, with other specialty grains. A trio of cryo hops for aroma and dry hopping make this beer truly unique!

BEER SPECS

Original Gravity:

1.060 — 1.062 @ 65% efficiency

1.064 — 1.066 @ 70% efficiency

1.069 — 1.071 @ 75% efficiency

Final Gravity: **1.016 — 1.019**

IBU: 63—68

SRM: 30—34

ABV%: 5.4% - 7.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create an nice black IPA that has a great balance between body and fermentability. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

11 lbs.	2-Row Brewer's Malt
1.5 lb.	Simpson's Dark Crystal Malt
1.0 lbs.	Rye Malt
0.5 lb.	Midnight Wheat

FERMENTABLES

1.0 oz.	Simcoe hops, added at the beginning of the 60 minute boil
1.0 oz.	Cascade Cryo hops, added 20 min from the end of the boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil
1.0 oz.	Simcoe Cryo hops, added 1 min from the end of the boil
1.0 oz.	Citra Cryo hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1332 Northwest Ale, White Labs WLP051 California Ale V, Imperial Organic Yeast A18 Joystick, or Danstar BRY-97 Dry Yeast.

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This is a recipe that utilizes midnight wheat for a dark color and roastiness that still manages to be subtle. It also uses Cryo hops for late additions and dry hopping. These Cryo hops, while not originally developed for dry hopping, are used popularly by homebrewers as dry hops. We tried to stay true to the Cascadian dark ale concept with this recipe, and we hope you enjoy it!

