



MIKE'S BELGIAN IMPERIAL BLACK IPA

Ingredients: (Each recipe type will produce slightly different versions of this beer. Try them all!)

Liquid Malt Recipe

9 lbs 12 oz Marris Otter
1 lbs Chocolate Rye
8 oz Cara Munich Malt
8 oz Cara Vienna Malt
4 oz Chocolate Malt
1.5 oz Coffee Malt
1 oz Simcoe Hops (Bittering) 60 min
1 oz Simcoe Hops (Flavoring) 45 mins
2 oz Falconer's Flight 7C's (Aroma) 15 mins
1 oz Falconer's Flight 7C's (Aroma) 5 min
2 oz Falconer's Flight 7C's (Dry Hopping) 7 Day Secondary
¾ cup corn sugar (Priming)
White Labs # WLP515 (Antwerp Ale) Seasonal Strain.

Dry Malt Recipe

Omit Liquid Extract and replace with:
7.8 lbs Light Dry Malt Extract

All Grain Recipe

Omit Liquid Malt and add the following:
13 lbs Pale Malt (Dingemans)

Directions for Partial Mash Recipes: *These directions are provided for experienced brewers.* If you are unfamiliar with the brewing process, ask your sales person about attending one of our beer or wine making classes.

1. Fill your brewpot with 1.5 gallon of water, and heat to 170°F.
2. Steep grain (in nylon or cheesecloth bag) for 30 minutes.
3. Remove grains and add Liquid or Dry Malt Extract. Stir until dissolved.
4. Add water to bring pot to 75-80% of volume and bring to a slow boil
5. Once boil has started add any Bittering hops
6. After 45 minutes of boiling, add any Flavoring hops.
7. After 55 minutes, add any Aroma hops.
8. After 60 minutes, remove your brewpot from the stove and cool the wört.
9. Sanitize your fermenting bucket, and any other that equipment that will contact the wört from this point on.
10. Once the wört has been cooled to room temperature (80-75°) pitch the yeast.
11. Once fermentation is complete (5-10 days) and the desired beer clarity has been achieved through racking, add the priming sugar and bottle.

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