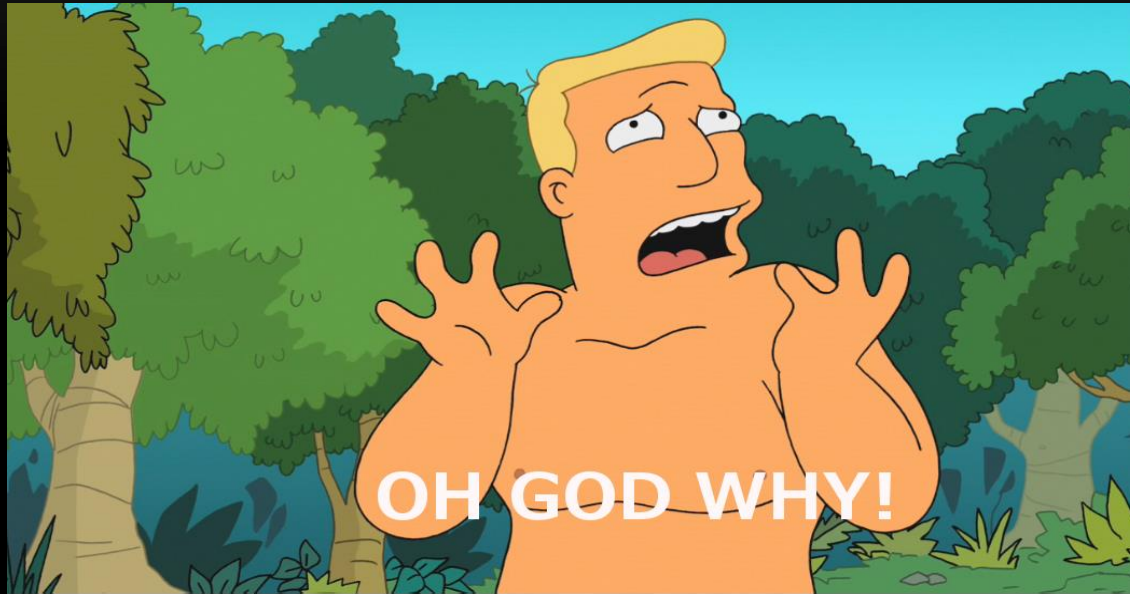


# WELCOME TO TOMORROW TODAY..UMM YESTERDAY

A QUICK PRIMER ON BLACK AND WHITE IPA



# WHITE AND BLACK IPA? WHAT IS THIS?? I DON'T EVEN.....



So you might have heard about these new fangled beers that are all the rage right now in the Craft Beer industry. Exactly what the hell is a Black or White IPA and how would you go about making one? Put your shirt back on and we might be able to figure it out.

# THE IPA, A BRIEF HISTORY

The India Pale Ale as many of us know (and perhaps enjoy) started out as an extra hoppy version of English Pale Ales that was shipped to British soldiers and colonists in India (Surprise!). The extra hops not only helped the beer survive the trip without spoiling, but provided a refreshing bitterness much sought after by its drinkers in the hot climates of India.



## **Vital Statistics:**

IBUs: 40 – 60

SRM: 8 – 14

OG: 1.050 – 1.075

FG: 1.010 – 1.018

ABV: 5 – 7.5%

# 'MURICA STRIKES AGAIN!



When the style made its way across the Atlantic (or the Pacific depending on how your looking at it) American brewers put there own bold spin on it. Using strong, piney, citrusy hops and American yeast they paved they way for the American IPA. Other notable changes includes the RyePA that introduces spicy rye to the mash bill.

As time went on American brewers would continue to push the limit as to how many hops they could pack into each bottle. Yet this wasn't the only avenue open to the style.

## Vital Statistics:

IBUs: 40 – 70

SRM: 6 – 15

OG: 1.056 – 1.075

FG: 1.010 – 1.018

ABV: 5.5 – 7.5%

# THE BLACK IPA

While the exact origins of this style are in debate (with some claiming Vermont, while others the West Coast) and the recipes varying there is some consensus on what a makes a Black IPA tick. As quoted from Beer Advocate:

- **Referred to as a Black IPA (India Pale Ale) or Cascadian Dark Ale, ales of this style range from dark brown to pitch black and showcase malty and light roasty notes and are often quite hoppy generally with the use of American hops. Alcohol can range from average to high depending on if the brewery is going for a "double / imperial" version.**



# BLACK IPA RECIPES

Black Foxx (American IPA base)

OG = 1.070 FG = 1.010

IBU = 94 SRM = 35 ABV = 7.9%

7 lbs Light LME

1 lbs Crystal 60

6-8 oz Carafa III

4 oz Carapils

Hops:

1 oz Columbus 15% 60 min

.5 oz Cascade 7% Whirlpool

1 oz Cascade Dry hop

Yeast:

WLP001 California Ale

1 week primary at around 65 degrees (F) followed by 2-3 weeks in secondary with 1-1.5 oz Cascade Dry hopped

(all grain)

8 lbs 2-row Pale

1.5 lbs Crystal 60

6-8 oz Carafa III

4 oz Carapils

Hops:

1 oz Columbus 15% 60 min

.5 oz Cascade 7% Whirlpool

1 oz Cascade Dry hop

Yeast:

WLP001 California Ale

# THE WHITE IPA

THE BELGIANS IN DISGUISE!



Inspired by the American India Pale Ale (IPA) and Double IPA, more and more Belgian brewers are brewing hoppy pale colored ales for the US market (like Chouffe & Urthel), and there's been an increase of Belgian IPAs being brewed by American brewers. Generally, Belgian IPAs are considered too hoppy by Belgian beer drinkers.

Various malts are used, but the beers of the style are finished with Belgian yeast strains (bottle-conditioned) and the hops employed tend to be American. You'll generally find a cleaner bitterness vs. American styles, and a pronounced dry edge (very Belgian), often akin to an IPA crossed with a Belgian Tripel. Alcohol by volume is on the high side. Many examples are quite cloudy, fruity and citrusy or spicy depending on the mixed Belgian base.

# WHITE IPA RECIPES

Chainbreaker Clone (All Grain, witbier base)

O.G 1.056/F.G 1.013 52 IBU 4 SRM 5% ABV

4.5 lbs Pale 2 row

4.5 Unmalted Wheat

1.5 Flaked Wheat

2 Step Mash (extra mash time for wheat is a good thing)

Hops:

1 oz Bravo 15% 60 min boil

1 oz Cascade Whirlpool

1 oz Citra Whirlpool

.5 oz Centennial Whirlpool

1.5 oz Sweet Orange peel 5 min boil

1.5 oz Coriander Seed 5 min boil

Yeast:

White Labs 400 Belgian Wit Ale

(Extract)

4.5 lbs Pilsner Extract

4.5 lbs Wheat Extract

1.5 lbs Flaked Wheat

No mash, enjoy the rest of the day!

Hops:

1 oz Bravo 15% 60 min boil

1 oz Cascade Whirlpool

1 oz Citra Whirlpool

.5 oz Centennial Whirlpool

1.5 oz Sweet Orange peel 5 min boil

1.5 oz Coriander Seed 5 min boil

2 weeks in Primary @ 65-70 degrees or until  
fermentation is done.



NOW GO OUT AND MAKE SOMETHING!

