

HEART AND SOLSTICE BLACK IPA

The night was dark and stormy, the moon was in full view, the Winter Solstice left no doubt, t'was time for another brew. And here it is. An ale as black as night but foreshadowing warmer days ahead. This hearty 'black' IPA actually pours a rich, dark ruby brown beneath a thick tan head. There are hints of coffee, citrus and dark fruit to tempt the nose. Then you uncover flavours of citrus and elements of toffee and roasted sugar. And finally, it says goodnight with a firm bitterness balanced by subtle sweetness from the dark crystal malt.



Beer Style	IPA, Dark
Flavour Profile	Hoppy, Citrus, Coffee, Bitter-finish
Alcohol Content	6.2
Colour (EBC)	50
Bitterness (IBU)	55
Volume	9L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.3kg Mr Beer North West Pale Ale
- 1 x 250g Mr Beer Unhopped Malt Extract - Robust
- 1 x 100g Carafa I Malt
- 1 x 100g Dark Crystal Malt
- 1 x 25g Simcoe Hops
- 1 x 72g Mr Beer Carbonation Drops

1. MIX

- *The Day Before:* Place the Carafa I Malt and the Dark Crystal Malt in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- Line a pot (at least 2 litres) with a mesh cleaning cloth (pulled straight from the pack), then add the cracked Carafa I Malt and Dark Crystal Malt and 1 litre of cold water.
- Fit the lid and sit in the fridge for 24hrs.
- *Brew Day:* Clean and sanitise all equipment that will come in contact with the brew.
- Remove the Carafa I Malt and Dark Crystal Malt from the fridge, then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the malt back into the pot.
- Add pot to the stove and bring to the boil.
- After 5 minutes remove from heat and set in an ice bath to cool.
- Add the Malt Liquid, Unhopped Malt Extract – Robust and the North West Pale Ale to the Fermenting Vessel (FV).
- Fill the FV with cold water to the 9 litre mark.
- Sprinkle the brew can yeast then fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 18C-23C.
- Fermentation should take 7 to 14 days.
- Once fermentation slows down, approximately day 5, add the Simcoe Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Leave for 3 days and then check Specific Gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days, expect about 1011 to 1015.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 6.2% ABV.