## **BLACK IPA**



Silicon Valley Sudzers Stephan Piotrowski

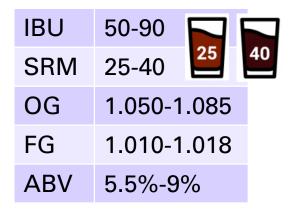
# **Milestones in Black IPA History**

British brewers produced highly hopped Porters. Barclay Perkins brewed a 65 IBU Export Porter dry hopped in the cask in 1865.	Greg Noonan's Vermont Pub & Brewery arrives at "Blackwatch IPA" after combining and iterating ideas from a hoppy Scotch Ale (Tartan IPA) and a darker version (Black and Bitter). Recipe gets abandoned.	John Kimmich resurrects Blackwatch IPA from the archives and begins to tweak the recipe. A key innovation was the use of Carafa Special 3. This dehusked grain yields toasted notes and dark inky color without astringency.	Multiple prototypical Black IPA backbones develop as brewers experiment with dark, hoppy beers. Cascadian Dark Ale emerges in the Pacific Northwest. Officially recognized by Brewers Association in 2010.	After a boom-and-bust entrance into the craft beer scene, Black IPA remains as a style that is brewed year-round by many breweries. It is perhaps a niche style overshadowed by West Coast IPA and NEIPA.
1800s	1990	1995	2000s-2010s	Now

#### BJCP Definition (Added 2015) 21B. Specialty IPA: Black IPA

- Overall Impression
  - Dry, hop-forward balance, and flavor characteristics of an IPA with darker color
  - No strongly roasted or burnt flavors
  - Darker malt flavor is gentle and supportive – not a major flavor component
  - High drinkability
- Appearance
  - Dark brown to black
  - Clear or slightly hazy if unfiltered and dry-hopped
  - Can be opaque but not murky
  - Good head stand, persistent light tan to tan color

- Flavor
  - Medium-low to high hop flavor
  - Medium-high to very high hop bitterness
  - Contribution to bitterness from dark malts is allowed
  - Clean base malt flavor, low to medium intensity
  - Restrained chocolate/coffee
  - No ashy/burnt taste
  - Low to moderate fruitiness
- Mouthfeel
  - Smooth, medium-light to medium mouthfeel
  - No astringency
  - Can be resiny (dry-hopped)
  - Medium carbonation



#### **Commercial Examples**

Back in Black 21<sup>st</sup> Amendment



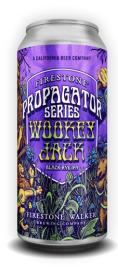
Sublimely Self-Righteous *Stone* 



Hoppy Feet *Clown Shoes* 



Wookey Jack *Firestone* 



6.8% ABV 65 IBU ?? SRM 8.7% ABV 90 IBU ?? SRM 7% ABV ?? IBU ?? SRM 8.3% ABV 70 IBU 62 SRM

# **Black IPA Controversies**

#### Conflicting names

- Cascadian Dark Ale: Pacific Northwest variety with lower ABV
- Black Ale: Brewer's Association official style name
- The various naysayers
  - "India Pale Ale can't be black!"
  - "Roasted malts can't work with fruity hops!"

#### • My opinion

- "Black IPA" conveys the correct expectation of the overall flavor
- A richer malt character can pair nicely with strong hop character
- If you don't like it you don't have to drink it

## **Brewing Black IPA**

#### • Malt Bill

- 2-row base malt (pale or your favorite)
- Crystal/caramel malt to balance the hoppiness
- Dehusked dark grain like Carafa III or Carafa II
- Be careful with Black Patent or avoid it completely
- Consider adding complexity other grains but avoid getting too malt-forward and keep the beer drinkable
  - Munich, rye, victory...

- Hops Emulate traditional West Coast IPAs
  - Use an early boil addition of high alpha hops like Chinook for IBUs
  - Consider "old school" hops like Simcoe, Columbus, Centennial, Amarillo, and Cascade for late additions and dry hopping
  - Experiment with newer varietals like Citra, AU/NZ hops, etc. but don't go into NEIPA territory

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### **Brewing Black IPA**

#### Yeast

- "Chico" yeasts like WLP001, WY1056, US-05, A07, etc. are always a sure bet
- Some light fruity/estery character is ok
- Avoid yeast character that would be considered out of style for an IPA

- Water: West Coast IPA
  - 3:1 SO<sub>4</sub>-<sup>2</sup>:Cl<sup>-</sup> ratio (150:50ppm)

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- Some Ca<sup>+2</sup> (75ppm) for hardness
- Alternative water options
  - Experiment with profiles to feature the malt more by increasing Cl<sup>-</sup> amount

### My Black IPA: Mowgli's Black Cat IPA

5.5 gallon target volume at end of boil; target OG 1.067

Fermentable	Bill %	Нор	Amount	Time	Yeast	Amount
US Pale 2-Row	75.9%	Chinook	1 oz	60min	WLP001	1 vial
German Carafa II	3.4%	Amarillo	1 oz	5min		
Munich 20L	6.9%	Amarillo	2 oz	Flameout		
Crystal 20L	6.9%	Citra	2 oz	Flameout		
American Rye	3.4%	Amarillo	1 oz	3 days		
Flaked Rye	3.4%	Citra	2 oz	3 days		

Brewing Salt		
CaCl <sub>2</sub>		
Epsom Salt		
Gypsum		

lon	Target ppm
Ca <sup>+2</sup>	70
Mg <sup>+2</sup>	8
CI-	45
SO <sub>4</sub> -2	143

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#### 21B. SPECIALTY IPA: BLACK IPA

A drinkable beer with the hop-forward flavor of a West Coast IPA and the malt character of a dark beer without astringency or ashy flavor



# References

- <u>https://beermaverick.com/understanding-srm-and-lovibond-beer-color-calculations/</u>
- <u>https://www.bjcp.org/style/2015/21/21B/specialty-ipa-black-ipa/</u>
- <u>https://www.northwestbeerguide.com/home/2010/07/nw-get-it-now-in-cans-21st-amendment.html</u>
- <u>https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/#41</u>
- <u>https://www.goodbeerhunting.com/blog/2021/4/5/darkest-before-the-dawn-the-unlikely-return-of-black-ipa</u>