

The Summoning Dark

an All Grain American IPA by Matias

Fermentables

Amount	Fermentable	Use
4.8 kg	Pilsner (DE)	Mash
0.7 kg	CaraHell (DE)	Mash
0.35 kg	CARAFA® SPECIAL II (Dehusked Barley)	Steep
0.3 kg	CaraMunich II (DE)	Mash

Hops

Amount	Hop	Time
25.0 g	Warrior (US)	75 min
20.0 g	Warrior (US)	2 min
10.0 g	Cascade (US)	2 min
55.0 g	Ahtanum (US)	7 days
45.0 g	Warrior (US)	7 days

Yeasts

Name	Lab/Product
U.S. West Coast	Mangrove Jack's M44

Extras

Amount	Name	Time
1.0 ml	Protafloc	15.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	66.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	75 min

Properties

OG	FG	IBU
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1.075

1.018

46

ABV

Color

Balance

7.5% ↑

29 SRM ↑

Bitter

Notes

Cold steep the Carafa Special II overnight in some water.

Based on BYO's [W-10 Pitch Black IPA clone](#) (single step infusion mash). Heavily modified.