

# OBSIDIAN BLACK IPA



## WHAT IS IN THE KIT?

KegLand

- 1 x Muntons Connoisseurs Bock (1.8kg) Ingredient Can
- 1 x Muntons Maris Otter Liquid Malt Extract (1.5kg)
- 1 x Muntons Beer Enhancer (1kg)
- 1 x Carafa Special III steeping malt (250g)
- 2 x 100g Vacuum Sealed Hops (Citra and Simcoe unless substituted)

## INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

### CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

### COLD STEEPING YOUR GRAINS

Crush your grains with a rolling pin to expose all their insides. Alternatively, you can blitz them roughly in a blender or food processor. You just want to expose their insides, not turn them to powder. Put these grains into 1L of cool nice-tasting water and cover. Let these steep for 24hrs at room temperature.

### PREPARE INGREDIENTS CAN

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

## BREW SPECIFICATION

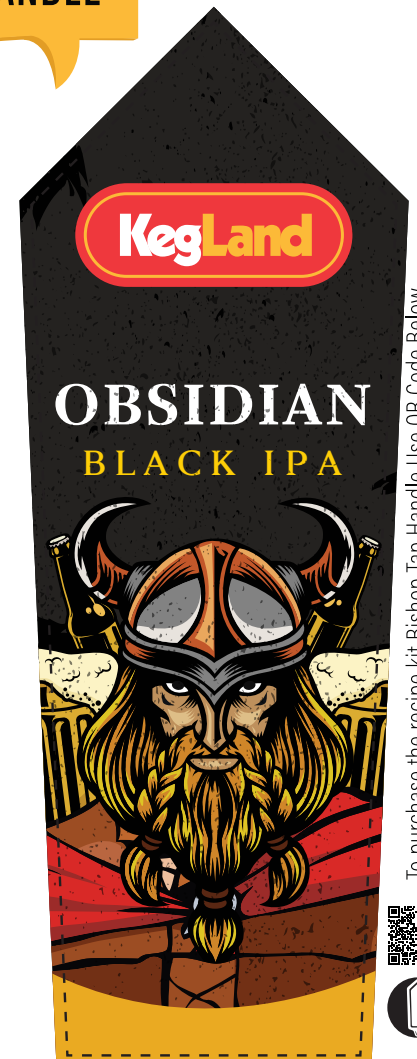
Volume	21 Liters
IBU's	- 63
OG	1.064-1.067
FG	1.010-1.014
ABV	7.0-7.2% (+0.5% if bottling)
Colour	62



American new-world hops with up front piney, citrus dankness have been coupled with the smooth rich chocolate coffee malt undertones to create a big and ever-so-hoppy black IPA.

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CUT THIS OUT FOR  
YOUR TAP HANDLE



To purchase the recipe kit Bishop Tap Handle Use QR Code Below



## MINI HOP BOIL

Strain your grain water into a pot and squeeze out any that has soaked into the grain. Add into the pot 1L of good-tasting water and bring the mix to a gentle boil. Add a few tablespoons of plain sugar to aid in hop extraction. Sprinkle in 50g each of your Simcoe and Citra hops (about ½ of each 100g bag) (if you don't have a hop sock, you can add these in loose, just make sure to strain the end liquid through a sieve to catch all the green matter). Add the hops to the boiling water and start a timer for 15-minutes exactly. Stir briefly to ensure they're wet evenly. Seal your leftover hops up and put them in the freezer for storage. Kill the flame once the 10-minutes are up and immediately strain into your fermenter, making sure to get all of the liquid you can.

## ADDING EVERYTHING TO THE FERMENTER

Take your hot boiled hop tea and pour it into your sanitised fermenter, leaving the hop matter behind. Give the hop bag a gentle squeeze to get out all of the juices. Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood). Top up your fermenter to the 23-liter mark on your fermenter with cold water. You want the beer to be below 20°C by the time you get to 20-liters, so if it's too hot as you're approaching 19L, you might want to add some ice cubes.

## PITCHING THE YEAST

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

## FERMENTING YOUR BEER

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt and a temperature controller. In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

## DRY HOPPING

When the bubbling of the airlock stops (usually about a week after adding yeast), it's time to dry hop your beer for maximum hop flavor and aroma. Take your 2 x 50g total of leftover hop pellets out of the freezer and sprinkle them evenly and gently into your fermenting beer (use only 2x25g for a less aromatic beer). Make sure you only open the fermenter wide enough and long enough to do this quickly - bacteria are the enemy here and you don't want the outside air and all its bacteria-filled dust getting into your batch of beer. After letting the dry hop pellets soak in your beer for 3-4 days, it's time to bottle/keg.

## KEG/BOTTLE YOUR FINISH BEER

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this.

## TIPS & TRICKS:

Add a few teaspoons of instant coffee to give your finished brew a real roasted kick!

## MY RATING

1 2 3 4 5

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APPEARANCE

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AROMA

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TASTE

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OVERALL

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Our friendly staff are ready to help!

EMAIL US 24/7  
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