



6505 5th Place South  
Seattle, WA 98108

soundhomebrew.com  
206-743-8074

## SHADOWBOXER AMERICAN (BLACK) IPA

OG: 1.058

Color: 39.1 SRM

FG: 1.012

ABV: 5.8%

IBU: 61.8

Extract	Weight	Percent
Pilsen Light LME	7 lbs	70
Dark DME	1 lb	10

Steeping Grains	Weight	Percent
Midnight Wheat	1 lb	10
Crystal 60 °L	12 oz	7.5
Pale Chocolate	4 oz	2.5

Hops	Weight	IBU
Galena, 60 min	1 oz	47.1
Columbus, 10 min	1 oz	9.3
Simcoe, 5 min	1 oz	7.2
Amarillo, 5 min	1 oz	4.7

### Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 21B - Specialty IPA: Black IPA

A beer with the dryness, hop-forward balance, and flavor characteristics of an American IPA, only darker in color – but without strongly roasted or burnt flavors. The flavor of darker malts is gentle and supportive, not a major flavor component. Drinkability is a key characteristic. Medium-low to high hop flavor with tropical, stone fruit, melon, citrusy, berry, piney or resinous aspects. Medium high to very high hop bitterness, although dark malts may contribute to the perceived bitterness. The base malt flavor is generally clean and of low to medium intensity, and can optionally have low caramel or toffee flavors. Dark malt flavors are low to medium-low; restrained chocolate or coffee flavors may be present, but the roasted notes should not be intense, ashy, or burnt, and should not clash with the hops. Low to moderate fruitiness (from yeast or hops) is acceptable but not required. Dry to slightly off-dry finish. The finish may include a light roast character that contributes to perceived dryness, although this is not required. The bitterness may linger into the aftertaste but should not be harsh. Some clean alcohol flavor can be noted in stronger versions.

Vital Statistics:	OG: 1.050 – 1.085	FG: 1.012 – 1.018
IBUs: 50 – 60	SRM: 25-40	ABV: 5.5% – 9.0%

**Commercial Examples:** Commercial Examples: 21st Amendment Back in Black (standard), Deschutes Hop in the Dark CDA (standard), Rogue Dad's Little Helper (standard), Southern Tier Iniquity (double), Widmer Pitch Black IPA (standard)

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9 lbs. US 2 Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to .5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kepped: \_\_\_\_\_

---



---



---



---



---