



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2017 Third Place SJPC

“Black Ball”

Imperial Black IPA

by Joshua Hoover – Oceanside, California, USA

The 2017 Sjporr Challenge consisted of 3 Rounds. Each round required a different beer according to the round guidelines. Joshua Hoover’s favorite of the three beers he produced was his Round 1 beer, shown below:

INGREDIENTS

for 5.5 Gallons US (20.8 L)

MALTS

- 16 lbs. Pale Malt (2 Row) US (2.0 SRM)
- 1 lbs. Carafa II (412.0 SRM)
- 1 lbs. Caramel/Crystal Malt – 80L (80.0 SRM)
- 1 lbs. Chocolate Malt (350.0 SRM)
- 1 lbs. Candi Sugar, Amber [Boil] (75.0 SRM)

HOPS

- 2.0 oz. Columbus (Tomahawk) [12.5%] @ 90 min
- 1.0 oz. Cascacase [5.5%] @ 15 min
- 1.0 oz. Centennial [12.0%] @ 15 min
- 1.0 oz. Cascade [5.5%] @ 5 min
- 1.0 oz. Centennial [12.0%] @ 5 min
- 3.0 oz. Columbus (Tomahawk) [12.5%] – Dry Hop 4 Days

YEAST

California Ale – White Labs #WLP001

SPECIFICATIONS

Original Gravity: 1.089

Final Gravity: 1.022

ABV: 9.0

IBU: 102.7

Color: 48.1 SRM

Boil Time: 90 min

MASH STEPS

Mash Temp: 152 F for 75 min

Mash Note: Single infusion mash, Medium Body.

1 tsp Calcium Chloride @ 90 min boil

Sparge: Batch sparge at 162 F