

# LOVE2BREW

## NIGHTHAWK - IMPERIAL BLACK IPA (ALL-GRAIN - 2.5 GALLON)



Get ready to dive into the darkness with the Nighthawk Imperial Black IPA. This beer means business, an incredibly hop forward flavor and aroma attacks your senses from first sip. Using an impressive 11.5 oz. of hops we blend our favorite American varieties to create a complex and long lasting hop experience of tropical fruits, orange, and a lemon finish. Pours Midnight Black with an off white head this brew forgoes the heavy roast and astringency you would expect, instead supporting the hops with a slight roasty chocolate malt backbone to add an entirely new dimension to your new favorite IPA.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Day Secondary Fermentation
- 6 Weeks Bottle Conditioning
- Original Gravity: 1.082
- 8.2% ABV (Estimated)
- IBUs: 109.4
- SRM: 39.3
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 5.5 lb. 2-Row Brewers Malt
  - 1 lb. White Wheat Malt
  - 8 oz. Caramel 10L
  - 8 oz. Blackprinz
  - 4 oz. Pale Chocolate Malt
- #### Hops
- 1.25 oz. US Magnum (Bittering)
  - 2 oz. Amarillo (Aroma / Dry Hop)
  - 1.5 oz. Centennial (Aroma / Dry Hop)
  - 1 oz. Falconer's Flight (Aroma / Dry Hop)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 5.5 lb. 2-Row Brewers Malt
- 1 lb. White Wheat Malt
- 8 oz. Caramel 10L
- 8 oz. Blackprinz
- 4 oz. Pale Chocolate Malt

### MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1.25 oz. US Magnum (60 Minutes)
- 1/2 oz. Centennial (10 Minutes)
- 1/2 oz. Amarillo (5 Minutes)
- 1/2 oz. Falconer's Flight (0 Min.)\*
- 1/2 oz. Centennial (0 Min.)\*
- 1/2 oz. Amarillo (0 Min.)\*

\*We recommend cooling your wort to ~170°F and then adding 1/2 oz. of Falconer's Flight, Centennial, and Amarillo to your wort. Let the hops steep for 30 minutes before resuming cooling. If not possible just add at 0 minutes and cool.

### DRY HOPPING NOTES:

This brew uses a two-stage dry hopping process:

- After 7 days of primary fermentation you will open your fermentation vessel and add 1/2 oz. Centennial and 1/2 oz. Amarillo.
- After an additional week you will transfer to a secondary and dry hop with 1/2 oz. Falconer's Flight and 1/2 oz. Amarillo for five (5) days and then keg/bottle your brew.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!