

Jim Burt

Burt's Patio IPA 111515

American IPA (21 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.27 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 15 Nov 2015
Brewer: Jim Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	1	-
7 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	2	66.3 %
2 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	18.9 %
8.0 oz	Rye Malt (Briess) (3.7 SRM)	Grain	4	4.7 %
8.0 oz	Wheat - White Malt (Briess) (2.5 SRM)	Grain	5	4.7 %
5.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	6	3.0 %
4.0 oz	Oats, Flaked (Briess) (2.5 SRM)	Grain	7	2.4 %
1.00 oz	Simcoe [12.30 %] - Boil 20.0 min	Hop	8	23.6 IBUs
0.50 oz	Amarillo [8.20 %] - Boil 10.0 min	Hop	9	4.7 IBUs
0.50 oz	Simcoe [12.30 %] - Boil 10.0 min	Hop	10	7.1 IBUs
0.25 oz	Centennial [9.00 %] - Boil 10.0 min	Hop	11	2.6 IBUs
0.75 oz	Amarillo [8.20 %] - Boil 5.0 min	Hop	12	3.9 IBUs
0.25 oz	Centennial [9.00 %] - Boil 5.0 min	Hop	13	1.4 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	14	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	15	-
0.75 oz	Amarillo [8.90 %] - Dry Hop 5.0 Days	Hop	16	0.0 IBUs
0.50 oz	Centennial [8.80 %] - Dry Hop 5.0 Days	Hop	17	0.0 IBUs
0.50 oz	Simcoe [11.80 %] - Dry Hop 5.0 Days	Hop	18	0.0 IBUs
0.75 oz	Amarillo [8.90 %] - Dry Hop 3.0 Days	Hop	19	0.0 IBUs
0.50 oz	Centennial [8.80 %] - Dry Hop 3.0 Days	Hop	20	0.0 IBUs
0.50 oz	Simcoe [11.80 %] - Dry Hop 3.0 Days	Hop	21	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.045 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 43.3 IBUs
Est Color: 7.1 SRM

Measured Original Gravity: 1.044 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 4.7 %
Calories: 143.9 kcal/12oz

Mash Profile

Mash Name: BIAB, Light Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 10 lbs 9.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 36.17 qt of water at 153.7 F	148.0 F	90 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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