

Burt's Session IPA 041815

American IPA (13.2)

Jim Burt

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.41 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 18 Apr 2015
Brewer: J. Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 65.20 %
Est Mash Efficiency: 80.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 8.0 oz	Pale Malt (2 Row) GER (3.0 SRM)	Grain	1	79.1 %
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	9.3 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	4.7 %
4.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	2.3 %
4.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	5	2.3 %
4.0 oz	Wheat - White Malt (Briess) (2.3 SRM)	Grain	6	2.3 %
0.50 oz	Mosaic (HBC 369) [11.60 %] - Boil 60.0 min	Hop	7	18.2 IBUs
0.50 oz	Mandarina Bavaria [8.10 %] - Boil 15.0 min	Hop	8	6.3 IBUs
0.50 oz	Mosaic (HBC 369) [11.60 %] - Boil 15.0 min	Hop	9	9.0 IBUs
0.50 oz	New Zealand Wai-iti [3.40 %] - Boil 15.0 min	Hop	10	2.6 IBUs
0.28 tsp	Irish Moss (Boil 10.0 mins)	Fining	11	-
0.50 oz	Mandarina Bavaria [8.10 %] - Boil 10.0 min	Hop	12	4.6 IBUs
0.50 oz	New Zealand Wai-iti [3.40 %] - Boil 10.0 min	Hop	13	1.9 IBUs
1.00 oz	Mandarina Bavaria [8.10 %] - Boil 5.0 min	Hop	14	5.1 IBUs
1.00 oz	New Zealand Wai-iti [3.40 %] - Boil 5.0 min	Hop	15	2.1 IBUs
0.50 oz	Mandarina Bavaria [8.10 %] - Steep/Whirlpool 0.0 min	Hop	16	0.0 IBUs
0.50 oz	Mosaic (HBC 369) [11.60 %] - Steep/Whirlpool 0.0 min	Hop	17	0.0 IBUs
0.50 oz	New Zealand Wai-iti [3.40 %] - Steep/Whirlpool 0.0 min	Hop	18	0.0 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	19	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	20	-
1.00 oz	Mandarina Bavaria [8.10 %] - Dry Hop 7.0 Days	Hop	21	0.0 IBUs
0.50 oz	Mosaic (HBC 369) [11.60 %] - Dry Hop 7.0 Days	Hop	22	0.0 IBUs
0.50 oz	New Zealand Wai-iti [3.40 %] - Dry Hop 7.0 Days	Hop	23	0.0 IBUs
1.00 oz	Mandarina Bavaria [8.10 %] - Dry Hop 3.0 Days	Hop	24	0.0 IBUs
0.50 oz	Mosaic (HBC 369) [11.60 %] - Dry Hop 3.0 Days	Hop	25	0.0 IBUs
0.50 oz	New Zealand Wai-iti [3.40 %] - Dry Hop 3.0 Days	Hop	26	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 4.6 %
Bitterness: 49.9 IBUs
Est Color: 5.0 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 12.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 36.79 qt of water at 151.0 F	145.0 F	75 min
Mash Out	Add 0.00 qt of water and heat to 155.0 F over 7 min	155.0 F	10 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