

Burt's Session IPA-3 - 051416

American IPA (13 2)

Jim Burt

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: 16 May 2015
Brewer: J. 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
9.50 gal	3625 Rath Ave. Endwell, N.Y. Water	Water	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
5.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
5.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	4	-
8 lbs 8.0 oz	Pale Malt (2 Row) GER (3.0 SRM)	Grain	5	71.2 %
1 lbs	Munich Malt, Germany (Avangard) (8.5 SRM)	Grain	6	8.4 %
8.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	7	4.2 %
8.0 oz	Carapils (Briess) (1.3 SRM)	Grain	8	4.2 %
8.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	9	4.2 %
8.0 oz	Wheat - White Malt (Briess) (2.3 SRM)	Grain	10	4.2 %
7.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	11	3.7 %
0.50 oz	Mosaic [11.50 %] - Boil 60.0 min	Hop	12	17.4 IBUs
1.00 tbsp	Irish Moss (Boil 15.0 mins)	Fining	13	-
0.50 oz	Azacca [8.20 %] - Boil 15.0 min	Hop	14	6.2 IBUs
0.50 oz	El Dorado [11.00 %] - Boil 15.0 min	Hop	15	8.3 IBUs
0.50 oz	Mosaic [11.50 %] - Boil 15.0 min	Hop	16	8.6 IBUs
0.50 oz	Azacca [8.20 %] - Boil 10.0 min	Hop	17	4.5 IBUs
0.50 oz	El Dorado [11.00 %] - Boil 10.0 min	Hop	18	6.0 IBUs
1.25 oz	Azacca [8.20 %] - Boil 5.0 min	Hop	19	6.2 IBUs
1.00 oz	El Dorado [11.00 %] - Boil 5.0 min	Hop	20	6.6 IBUs
0.50 oz	El Dorado [11.00 %] - Steep/Whirlpool 0.0 min	Hop	21	0.0 IBUs
0.50 oz	Mosaic [11.50 %] - Steep/Whirlpool 0.0 min	Hop	22	0.0 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	23	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	24	-
1.00 oz	Azacca [8.20 %] - Dry Hop 7.0 Days	Hop	25	0.0 IBUs
0.50 oz	El Dorado [11.00 %] - Dry Hop 7.0 Days	Hop	26	0.0 IBUs
0.50 oz	Mosaic [11.50 %] - Dry Hop 7.0 Days	Hop	27	0.0 IBUs
1.00 oz	Azacca [8.20 %] - Dry Hop 3.0 Days	Hop	28	0.0 IBUs
0.50 oz	El Dorado [11.00 %] - Dry Hop 3.0 Days	Hop	29	0.0 IBUs
0.50 oz	Mosaic [11.50 %] - Dry Hop 3.0 Days	Hop	30	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 63.9 IBUs
Est Color: 5.7 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.2 %
Calories: 165.2 kcal/12oz

Mash Profile

Mash Name: BIAB 03 Medium Body (152F)
Sparge Water: -0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 11 lbs 15.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 72.0 F
Mash PH: 5.50

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36.58 qt of water at 157.2 F	152.0 F	60 min