

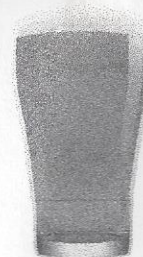
Jim Burt

Quick Make A New Batch IPA-2

American IPA (21 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.96 gal
Boil Time: 60 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 13 Nov 2016
Brewer: Jim Burt
Asst Brewer:
Equipment: Burt's Bines 16 Gal New Burner
Efficiency: 64.00 %
Est Mash Efficiency: 75.6 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
10.12 gal	3625 Rath Ave. Endwell, N.Y. 11/11/16	Water	1	-
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
2.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
1.00 Items	Campden Tablet (Mash 60.0 mins)	Water Agent	4	-
8 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	64.6 %
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	6	8.1 %
1 lbs	Vienna Malt (Avangard) (5.0 SRM)	Grain	7	8.1 %
12.0 oz	Wheat - White Malt (Briess) (2.5 SRM)	Grain	8	6.1 %
10.0 oz	Oats, Flaked (Briess) (2.5 SRM)	Grain	9	5.1 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	10	4.0 %
8.0 oz	Crystal 60 L (60.0 SRM)	Grain	11	4.0 %
1.00 oz	Equinox [14.60 %] - Boil 40.0 min	Hop	12	41.4 IBUs
2.00 oz	Pekko [15.60 %] - Boil 1.0 min	Hop	13	4.3 IBUs
1.00 oz	Equinox [14.60 %] - Boil 1.0 min	Hop	14	2.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	15	-
1.00 oz	Amarillo [7.70 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs
1.00 oz	Chinook [11.20 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.00 %] - Dry H...	Hop	18	0.0 IBUs
1.00 oz	El Dorado [13.20 %] - Dry Hop 7.0 Days	Hop	19	0.0 IBUs
3.00 oz	Equinox [14.60 %] - Dry Hop 3.0 Days	Hop	20	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 47.8 IBUs
Est Color: 7.6 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 5.2 %
Calories: 173.0 kcal/12oz

Mash Profile

Mash Name: BIAB 04 Medium/Full Body (154F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 lbs 6.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.40
Mash Acid Addition: 4.6 oz Acid Malt