

Burt's Eureka IPA 121915

American IPA (21 A)

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: 15 Dec 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
8.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	1	-
8.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
8 lbs 12.0 oz	Pale Malt (2 Row) GER (3.0 SRM)	Grain	3	75.7 %
1 lbs	Munich Malt (9.0 SRM)	Grain	4	8.7 %
8.0 oz	Carapils (Briess) (1.3 SRM)	Grain	5	4.3 %
8.0 oz	Oats, Flaked (Briess) (2.5 SRM)	Grain	6	4.3 %
8.0 oz	Wheat - White Malt (Briess) (2.5 SRM)	Grain	7	4.3 %
5.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	8	2.7 %
0.50 oz	Eureka! [17.20 %] - Boil 60.0 min	Hop	9	26.3 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	10	-
1.50 oz	Eureka! [17.20 %] - Boil 10.0 min	Hop	11	28.6 IBUs
2.00 oz	Eureka! [17.20 %] - Steep/Whirlpool 0.0 min	Hop	12	0.0 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	13	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	14	-
2.00 oz	Eureka! [17.20 %] - Dry Hop 4.0 Days	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 55.0 IBUs
Est Color: 5.0 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, Light Body
Sparge Water: -0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 11 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 36.47 qt of water at 158.3 F	152.0 F	60 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Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash.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

hop stand @ 150 for 20 minutes.