

Burt's Rye IPA 043016

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: 17 Oct 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	-
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
8 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	3	51.6 %
4 lbs	Rye Malt (Briess) (3.7 SRM)	Grain	4	25.8 %
1 lbs	Carapils (Briess) (1.3 SRM)	Grain	5	6.5 %
1 lbs	Munich Malt, Germany (Avangard) (8.5 SRM)	Grain	6	6.5 %
1 lbs	Wheat - White Malt (Briess) (2.5 SRM)	Grain	7	6.5 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	8	3.2 %
0.75 oz	columbus [15.00 %] - Boil 60.0 min	Hop	9	30.7 IBUs
1.00 oz	Centennial [10.90 %] - Boil 30.0 min	Hop	10	22.9 IBUs
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [16.30 %] - Steep/Whirlpool 0.0...	Hop	11	0.0 IBUs
0.25 oz	columbus [15.00 %] - Steep/Whirlpool 60.0 min	Hop	12	5.1 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	-
1.00 oz	Amarillo [7.70 %] - Dry Hop 3.0 Days	Hop	15	0.0 IBUs
1.00 oz	Mosaic [11.50 %] - Dry Hop 0.0 Days	Hop	16	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 7.1 %
Bitterness: 58.7 IBUs
Est Color: 6.1 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.6 %
Calories: 199.7 kcal/12oz

Mash Profile

Mash Name: BIAB 01 Light Body (148F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 15 lbs 8.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 37.62 qt of water at 154.2 F	148.0 F	60 min

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

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

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

Kegged on 5/13/16