

Burt's SOS IPA 040916

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: 04 Jan 2016
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
9.50 gal	3625 Rath Ave. Endwell, N.Y. Water	Water	1	-
12.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
8.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
11 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	4	66.7 %
3 lbs	Vienna Malt (5.0 SRM)	Grain	5	18.2 %
1 lbs	Oats, Flaked (Briess) (2.5 SRM)	Grain	6	6.1 %
12.0 oz	Carapils (Briess) (1.3 SRM)	Grain	7	4.5 %
8.0 oz	Munich Malt, Germany (Avangard) (8.5 SRM)	Grain	8	3.0 %
4.0 oz	Acidulated (Weyeremann) (1.8 SRM)	Grain	9	1.5 %
1.50 oz	Columbus/Tomahawk/Zeus (CTZ) [16.30 %] - Boil 20.0 min	Hop	10	38.9 IBUs
1.00 tbsp	Irish Moss (Boil 15.0 mins)	Fining	11	-
1.00 oz	Citra [13.90 %] - Boil 10.0 min	Hop	12	13.2 IBUs
3.00 oz	Citra [12.70 %] - Boil 5.0 min	Hop	13	20.0 IBUs
3.00 oz	Citra [12.70 %] - Steep/Whirlpool 6.0 min	Hop	14	11.7 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	15	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	16	-
1.50 oz	Citra [12.70 %] - Dry Hop 10.0 Days	Hop	17	0.0 IBUs
1.50 oz	Citra [12.70 %] - Dry Hop 3.0 Days	Hop	18	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 7.5 %
Bitterness: 83.9 IBUs
Est Color: 6.4 SRM

Measured Original Gravity: 1.070 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 7.7 %
Calories: 236.0 kcal/12oz

Mash Profile

Mash Name: BIAB 02 Light/Medium Body (150F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 16 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 37.91 qt of water at 156.7 F	150.0 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