

# Quick Make A New Batch IPA

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 9.22 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.03 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 16 Oct 2016  
**Brewer:** Jim Burt  
**Asst Brewer:**  
**Equipment:** Burt's Bines 16 Gal New  
 Burner  
**Efficiency:** 63.00 %  
**Est Mash Efficiency:** 77.3 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
9.25 gal	3625 Rath Ave. Endwell, N.Y. Water 100816	Water	1	-
6.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-
5.00 g	Gypsum (Calcium Sulfate) (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	Eureka! [17.20 %] - Boil 20.0 min	Hop	12	32.5 IBUs
1.00 oz	Eureka! [17.20 %] - Boil 10.0 min	Hop	13	19.4 IBUs
1.00 oz	Centennial [10.90 %] - Boil 1.0 min	Hop	14	1.5 IBUs
1.00 oz	El Dorado [13.20 %] - Boil 1.0 min	Hop	15	1.8 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	16	-
1.00 oz	Amarillo [7.20 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
1.00 oz	Chinook [13.10 %] - Dry Hop 7.0 Days	Hop	18	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [13.50 %] - Dry Hop 7.0 Days	Hop	19	0.0 IBUs
1.00 oz	El Dorado [13.20 %] - Dry Hop 7.0 Days	Hop	20	0.0 IBUs
3.00 oz	Eureka! [17.20 %] - Dry Hop 3.0 Days	Hop	21	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.052 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 5.4 %  
**Bitterness:** 55.2 IBUs  
**Est Color:** 7.5 SRM

**Measured Original Gravity:** 1.050 SG  
**Measured Final Gravity:** 1.008 SG  
**Actual Alcohol by Vol:** 5.5 %  
**Calories:** 164.2 kcal/12oz

11 oz Hop 5

## 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:** 12 lbs 6.0 oz  
**Grain Temperature:** 70.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.40