

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