

# Jim Burt

## After The Ride Black IPA 022

Black IPA (21 B)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 8.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.03 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 25 Feb 2017  
**Brewer:** J. Burt  
**Asst Brewer:**  
**Equipment:** Burt's Bines EBIAB 15.5 Gal  
**Efficiency:** 65.00 %  
**Est Mash Efficiency:** 79.8 %  
**Taste Rating:** 30.0



### Taste Notes:

### Ingredients

Amt	Name	Type	#	%/IBU
9.00 gal	Burt's Bines RO Water	Water	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
5.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
5.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	4	-
11 lbs 8.0 oz	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	75.4 %
1 lbs	Vienna Malt (Weyermann) (3.5 SRM)	Grain	6	6.6 %
1 lbs	Wheat - White Malt (Briess) (2.5 SRM)	Grain	7	6.6 %
12.0 oz	De-Bittered Black Malt (Dingemans) (550.0 S...	Grain	8	4.9 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	9	3.3 %
8.0 oz	Midnight Wheat Malt (550.0 SRM)	Grain	10	3.3 %
1.00 oz	Chinook [11.30 %] - Boil 30.0 min	Hop	11	23.6 IBUs
2.00 oz	Cascade [5.50 %] - Boil 15.0 min	Hop	12	14.8 IBUs
1.00 oz	Centennial [10.90 %] - Boil 10.0 min	Hop	13	10.7 IBUs
1.00 oz	Chinook [11.30 %] - Boil 10.0 min	Hop	14	11.1 IBUs
3.00 oz	Willamette [5.40 %] - Boil 1.0 min	Hop	15	1.9 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	16	-
2.00 oz	Polaris [18.50 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
1.00 oz	Chinook [11.30 %] - Dry Hop 7.0 Days	Hop	18	0.0 IBUs

### Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.066 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 7.0 %  
**Bitterness:** 62.3 IBUs  
**Est Color:** 37.0 SRM

**Measured Original Gravity:** 1.062 SG  
**Measured Final Gravity:** 1.016 SG  
**Actual Alcohol by Vol:** 6.1 %  
**Calories:** 209.6 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:** 15 lbs 4.0 oz  
**Grain Temperature:** 66.0 F  
**Tun Temperature:** 65.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:** 1.0 oz Acid