

Medusa

American IPA (21 A)

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: 02 Nov 2017
Brewer: Jim 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
9.38 gal	Basic Endwell RO 6-13-17	Water	1	-
4.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
3.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	4	-
11 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	74.6 %
2 lbs	Vienna Malt (Weyermann) (3.5 SRM)	Grain	6	13.6 %
1 lbs	Barley, Flaked (1.4 SRM)	Grain	7	6.8 %
12.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	8	5.1 %
1.00 oz	Eureka [16.50 %] - Boil 60.0 min	Hop	9	45.6 IBUs
1.00 oz	Medusa [3.80 %] - Boil 30.0 min	Hop	10	8.1 IBUs
2.00 oz	Medusa [3.80 %] - Boil 0.0 min	Hop	11	0.0 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	12	-
2.00 oz	Medusa [3.80 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
2.00 oz	Medusa [3.80 %] - Dry Hop 3.0 Days	Hop	14	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 53.7 IBUs
Est Color: 5.3 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 04 Medium/Full Body (154F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.61
Measured Mash PH: 5.61

Total Grain Weight: 14 lbs 12.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.30
Mash Acid Addition: 1 lbs Acid Malt (2%)
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time