

Jim Burt

Hazy IPA -2 040117

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, Three Stage NEIPA

Date: 26 Feb 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
9.88 gal	Target NEIPA	Water	1	-
8.50 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
5.70 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
1.50 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	4	-
4 lbs	Pale Malt, 2-Row (Rahr) (1.9 SRM)	Grain	5	32.5 %
3 lbs 8.0 oz	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	6	28.4 %
3 lbs	Oats, Malted (Thomas Fawcett) (2.0 SRM)	Grain	7	24.4 %
1 lbs	Wheat - White Malt (Briess) (2.5 SRM)	Grain	8	8.1 %
8.0 oz	Honey Malt (Gambrinus) (25.0 SRM)	Grain	9	4.1 %
5.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	10	2.5 %
2.00 oz	Citra [12.80 %] - Boil 15.0 min	Hop	11	38.1 IBUs
2.00 oz	Citra [12.80 %] - Boil 5.0 min	Hop	12	15.3 IBUs
1.0 pkg	Vermont IPA (Giga Yeast #GY054)	Yeast	13	-
3.00 oz	Citra [12.80 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs
3.00 oz	Citra [12.80 %] - Dry Hop 3.0 Days	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 5.8 %
Bitterness: 53.4 IBUs
Est Color: 5.0 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 5.5 %
Calories: 164.2 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
Est Mash PH: 5.54
Measured Mash PH: 5.60

Total Grain Weight: 12 lbs 5.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.20
Mash Acid Addition: 1 lbs 1.8 oz Acid Malt (2%)
Sparge Acid Addition:

Mash Steps

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