

*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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