

Jim Burt

Hazy-3 Pale Ale

American Pale Ale (18 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: 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	Basic Endwell RO 6-13-17	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 Ale Malt (Avangard) (3.0 SRM)	Grain	5	34.0 %
2 lbs 4.0 oz	Pale Malt, 6-Row (Rahr) (2.3 SRM)	Grain	6	19.1 %
2 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	7	17.0 %
1 lbs 8.0 oz	Oats, Malted (Thomas Fawcett) (2.0 SRM)	Grain	8	12.8 %
1 lbs	Wheat Malt (Avangard) (2.5 SRM)	Grain	9	8.5 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	10	4.3 %
8.0 oz	Honey Malt (Gambrinus) (25.0 SRM)	Grain	11	4.3 %
2.00 oz	Citra [12.80 %] - Boil 10.0 min	Hop	12	28.3 IBUs
2.00 oz	Citra [13.10 %] - Boil 5.0 min	Hop	13	15.9 IBUs
1.50 oz	Simecoe [13.60 %] - Boil 1.0 min	Hop	14	2.7 IBUs
1.0 pkg	London Ale III (Wyeast Labs #1318) [124.21 ml]	Yeast	15	-
3.00 oz	Citra [12.80 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs
1.00 oz	Centennial [10.90 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
3.00 oz	Citra [13.10 %] - Dry Hop 3.0 Days	Hop	18	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 46.9 IBUs
Est Color: 5.0 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.2 %
Calories: 165.2 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

Total Grain Weight: 11 lbs 12.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.50
Mash Acid Addition:
Sparge Acid Addition: