

Jim Burt

Southern Boreal IPA 1.2

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: 07 Oct 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
9.82 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	-
10 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	5	71.4 %
1 lbs 8.0 oz	Vienna Malt (Weyermann) (3.5 SRM)	Grain	6	10.7 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	7	7.1 %
1 lbs	Pale Malt, 6-Row (Rahr) (2.3 SRM)	Grain	8	7.1 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	9	3.6 %
1.00 oz	Eureka [16.50 %] - Boil 15.0 min	Hop	10	23.1 IBUs
1.00 oz	Simcoe [11.60 %] - Boil 15.0 min	Hop	11	16.2 IBUs
1.00 oz	Chinook [11.30 %] - Boil 5.0 min	Hop	12	6.4 IBUs
1.00 oz	Eureka [16.50 %] - Boil 5.0 min	Hop	13	9.3 IBUs
0.50 oz	Simcoe [11.60 %] - Boil 5.0 min	Hop	14	3.3 IBUs
1.0 pkg	Vermont IPA (Giga Yeast #GY054)	Yeast	15	-
3.50 oz	Eureka [16.50 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs
2.25 oz	Chinook [11.30 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
1.50 oz	Simecoe [13.60 %] - Dry Hop 7.0 Days	Hop	18	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.7 %
Bitterness: 58.2 IBUs
Est Color: 5.0 SRM

Measured Original Gravity: 1.056 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 6.3 %
Calories: 184.8 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: 14 lbs
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Target Mash PH: 5.50
Mash Acid Addition:
Sparge Acid Addition: