

Jim Burt

Father's Day IPA

American IPA (21 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.41 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 21 Jun 2015
Brewer:
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 65.20 %
Est Mash Efficiency: 80.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	1	71.4 %
2 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	14.3 %
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	7.1 %
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	7.1 %
0.50 oz	Chinook [11.20 %] - Boil 30.0 min	Hop	5	12.2 IBUs
1.00 oz	Simcoe [12.10 %] - Boil 15.0 min	Hop	6	17.0 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	7	-
1.00 oz	Chinook [11.40 %] - Boil 10.0 min	Hop	8	11.7 IBUs
1.00 oz	Mosaic [11.50 %] - Boil 5.0 min	Hop	9	6.5 IBUs
1.00 oz	Simcoe [12.10 %] - Boil 5.0 min	Hop	10	6.8 IBUs
1.00 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	11	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	12	-
1.50 oz	Chinook [11.20 %] - Dry Hop 0.0 Days	Hop	13	0.0 IBUs
1.00 oz	Mosaic [11.50 %] - Dry Hop 0.0 Days	Hop	14	0.0 IBUs
1.00 oz	Simcoe [12.10 %] - Dry Hop 0.0 Days	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 54.4 IBUs
Est Color: 7.1 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 6.1 %
Calories: 201.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 14 lbs
Grain Temperature: 75.0 F
Tun Temperature: 75.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 37.74 qt of water at 161.1 F	154.0 F	75 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with BeerSmith