

Jim Burt

July 4th IPA 070415

American IPA (14 B)

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: 04 Jul 2015
Brewer: Jim Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12 lbs	Pale Malt (2 Row) GER (3.0 SRM)	Grain	1	75.0 %
2 lbs	Munich Malt (9.0 SRM)	Grain	2	12.5 %
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	6.3 %
1 lbs	Wheat - White Malt (Briess) (2.5 SRM)	Grain	4	6.3 %
1.00 oz	Magnum [14.20 %] - Boil 60.0 min	Hop	5	38.1 IBUs
1.00 oz	Willemette [5.30 %] - Boil 30.0 min	Hop	6	10.9 IBUs
0.50 oz	Cascade [5.00 %] - Boil 30.0 min	Hop	7	5.2 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	8	-
1.50 oz	Cascade [5.00 %] - Boil 1.0 min	Hop	9	0.9 IBUs
1.00 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	10	-
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-
2.00 oz	Cascade [7.10 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs
1.00 oz	Centennial [9.00 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.069 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 6.7 %
Bitterness: 55.0 IBUs
Est Color: 7.9 SRM

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.6 %
Calories: 199.7 kcal/12oz

Mash Profile

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

Total Grain Weight: 16 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38.33 qt of water at 163.1 F	155.0 F	60 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Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash.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 light body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 10.19 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.1
Carbonation Used: Keg with 10.19 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Wasn't able to squeeze the bag due to my elbow.

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