

Short & Shoddy | Rye IPA - 6.6%

Rye IPA

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Type: All Grain

IBU : 58 (Tinseth)
BU/GU : 0.89
Colour : 15 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.057
Original Gravity : 1.065
Final Gravity : 1.015

Fermentables (1.71 kg)

1.284 kg - Brewers Malt 3.3 EBC (75%)
268 g - Rye Malt 9.3 EBC (15.7%)
107 g - Munich Malt 19.7 EBC (6.3%)
54 g - Special Roast 98.5 EBC (3.2%)

Hops (63.6 g)

30 min - 5.2 g - Triumph - 10.7% (18 IBU)
20 min - 5.6 g - Columbus/Tomahawk/Zeus (CTZ)...
5 min - 7.5 g - Topaz - 17.4% (10 IBU)
2 min - 7.5 g - Columbus LUPOMAX - 20% (5 IBU)
2 min - 7.5 g - Galaxy - 13.6% (3 IBU)

Dry Hops

4 days - 15.3 g - Galaxy - 13.6%
4 days - 7.5 g - Columbus LUPOMAX - 20%
4 days - 7.5 g - Topaz - 17.4%

Miscellaneous

Mash - 0.07 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.06 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.57 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.28 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Imperial Yeast Flagship (Yeast Cake...

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 5.14 L
Sparge Water : 3.48 L
Boil Time : 30 min
Total Water : 8.62 L



15 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 - High Fermentability
72.3 °C - Strike Temp
66.1 °C - 30 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 126 Mg 20 Na 8 Cl 66 SO 287 HCO 23

SO/Cl ratio: 4.4
Mash pH: 5.35
Sparge pH: 6

Measurements

Mash pH:
Boil Volume:
Pre-Boil Gravity:
Post-Boil Kettle Volume:
Original Gravity:
Fermenter Top-Up:
Fermenter Volume:
Final Gravity:
Bottling Volume:

Recipe Notes

Water Profile: Ca 138 | Mg 20 | Na 8 | SO4 287 | Cl 66