

## DEMONS BLOOD Red rye ipa - 7%

### Rye IPA

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Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.41  
 Colour : 42 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053  
 Original Gravity : 1.069  
 Final Gravity : 1.016

### Fermentables (1.73 kg)

1.404 kg - Red X 30 EBC (81.1%)  
 117 g - Crystal Dark 148 EBC (6.8%)  
 117 g - Rye Malt 6.5 EBC (6.8%)  
 70 g - Carared 47.5 EBC (4%)  
 23 g - Opal 44: Toasted Toffee Barley Malt 79...

### Hops (68.8 g)

60 min - 3.8 g - Amarillo - 9.2% (15 IBU)  
 15 min - 4.5 g - Amarillo - 9.2% (9 IBU)  
 5 min - 5.6 g - Amarillo - 9.2% (4 IBU)

### Hop Stand

0 min - 6.7 g - Galaxy - 14%  
 0 min - 6.7 g - Mosaic - 12.25%

### Dry Hops

Day 2 - 15.7 g - Mosaic - 12.25%  
 Day 2 - 10.1 g - Amarillo - 9.2%  
 Day 5 - 15.7 g - Galaxy - 14%

### Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.52 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.26 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.33 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.224 items - Whirlfloc  
 15 min - Boil - 1.12 g - Yeast Nutrients

### Yeast

1.1 pkg - Wyeast Labs Denny's Favorite 1450

### Cells

17 million cells / ml

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 5.19 L  
 Sparge Water : 4.35 L  
 Boil Time : 60 min  
 Total Water : 9.54 L



42 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.18  
 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:

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## Recipe Notes

This is my first recipe very happy with it big passionfruit aroma and flavor upfront with a toffee malt back bone very smooth be careful it's a sneak up on you kind of beer it came out at 10.070 og and came down to 10.012 so quite a boozy little number enjoy let me know what you think