

Basic Brewing - 100% Rye Session Pale Ale - 2.6%

Experimental Beer

Author: basicbrewing.com

Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 1.03
Colour : 16 EBC
Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.021
Original Gravity : 1.028
Final Gravity : 1.008

Fermentables (655 g)

655 g - Rye Malt 24 EBC (100%)

Hops (10.6 g)

60 min - 3.2 g - Chinook (T90) - 11.9% (22 IBU)

Hop Stand

20 min hopstand @ 80 °C

20 min - 7.4 g - Chinook (T90) - 11.9% (7 IBU)

^ The Malt Miller (UK) HOP-05-000

Miscellaneous

Mash - 0.92 g - Baking Soda (NaHCO₃)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 2.47 g - Calcium Chloride (CaCl₂) 33 % ..

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.92 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.12 g - Epsom Salt (MgSO₄)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 2.21 g - Gypsum (CaSO₄)

^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

^ The Malt Miller (UK) YEA-02-028

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

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

Mash Water : 1.97 L

Sparge Water : 6.54 L

Boil Time : 60 min

Total Water : 8.51 L

16 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

72.1 °C - Strike Temp

66 °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 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5

Mash pH: 5.16

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

Target: ABV = 2.1 % OG = 1.028, FG = 1.012.

<https://www.youtube.com/watch?v=grhuv3G2gPO>