

AnOtter Red Rye DIPA - 8.1%

Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 92 (Tinseth)  
BU/GU : 1.29  
Colour : 27 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044  
Original Gravity : 1.069  
Total Gravity : 1.071  
Final Gravity : 1.009

Fermentables (1.57 kg)

1 kg - Red X 30 EBC (63.7%)  
^ The Malt Miller (UK)  
400 g - Rye Malt 6.5 EBC (25.5%)  
170 g - Boil - Sugar, Table (Sucrose) 2 EBC (...  
^ Albert Heijn (NL)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (79 g)

60 min - 4 g - Galaxy - 15.7% (30 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)  
60 min - 4 g - Mosaic - 11.6% (22 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
60 min - 2 g - Amarillo - 9.2% (9 IBU)  
15 min - 3 g - Galaxy - 15.7% (11 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)  
15 min - 3 g - Mosaic - 11.6% (8 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
15 min - 2.5 g - Amarillo - 9.2% (5 IBU)

Hop Stand

10 min hopstand @ 80 °C  
10 min - 6.7 g - Galaxy - 14% (3 IBU)  
10 min - 6.7 g - Mosaic - 12.25% (3 IBU)  
10 min - 5.6 g - Amarillo - 9.2% (2 IBU)

Dry Hops

8 days - 15.7 g - Galaxy - 14%  
8 days - 15.7 g - Mosaic - 12.25%  
8 days - 10.1 g - Amarillo - 9.2%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.51 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.22 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.21 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
60 min - Boil - 0.18 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 0.06 g - Lallemend Servomyces

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

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

Mash Water : 4.2 L  
Sparge Water : 5.02 L  
Boil Time : 60 min  
Total Water : 9.22 L



27 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5  
Mash pH: 5.31  
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

Target: ABV = 7.8 %, IBU = ?