

AnOtter Red Rye IPA - 7.9%

Rye IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 60 (Tinseth)
BU/GU : 0.88
Colour : 28 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.066
Total Gravity : 1.069
Final Gravity : 1.009

Fermentables (1.52 kg)

1.1 kg - Red X 30 EBC (72.4%)
^ The Malt Miller (UK)
250 g - Rye Malt 6.5 EBC (16.5%)
170 g - Boil - Sugar, Table (Sucrose) 2 EBC (...)
^ Albert Heijn (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (80.4 g)

10 min - 8 g - Amarillo (T90) - 8.4% (12 IBU)
^ The Malt Miller (UK) HOP-05-007
10 min - 8 g - Galaxy (T90) - 13.8% (20 IBU)
^ The Malt Miller (UK) HOP-07-001
10 min - 8 g - Mosaic (T90) - 11.8% (17 IBU)
^ The Malt Miller (UK) HOP-05-012

Hop Stand

10 min hopstand @ 80 °C
10 min - 10 g - Amarillo (T90) - 8.4% (3 IBU)
^ The Malt Miller (UK) HOP-05-007
10 min - 10 g - Galaxy (T90) - 13.8% (4 IBU)
^ The Malt Miller (UK) HOP-07-001
10 min - 10 g - Mosaic (T90) - 11.8% (4 IBU)
^ The Malt Miller (UK) HOP-05-012

Dry Hops

10 days - 10 g - Mosaic (T90) - 11.8%
^ The Malt Miller (UK) HOP-05-012
10 days - 6.4 g - Amarillo (T90) - 8.4%
^ The Malt Miller (UK) HOP-05-007
5 days - 10 g - Galaxy (T90) - 13.8%
^ The Malt Miller (UK) HOP-07-001

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 4.05 l - NL Spa Reine Flat Mineral Water
^ AH (NL)

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

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

Mash Water : 4.05 L
Sparge Water : 5.13 L
Boil Time : 60 min
Total Water : 9.18 L



28 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
17 °C - 10 days - Primary
20 °C - 4 days - Diacetyl rest
17 °C - 45 days - Conditioning

Water Profile

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: 5.27
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 = 60.