

# Piney Rye Pale Ale - 5%

## English IPA

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)  
BU/GU : 0.93  
Colour : 17 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.048  
Final Gravity : 1.010

## Fermentables (1.22 kg)

984 g - Pale Ale Malt 8.5 EBC (80.7%)  
^ Lot # 20210909  
^ Brouwmaatje (NL) 051.011.5  
164 g - Rye Malt 25 EBC (13.4%)  
^ The Malt Miller (UK) MAL-00-037  
41 g - Aroma Malt 142 EBC (3.4%)  
^ Brouwmaatje (NL) 051.045.3  
31 g - Cara-120 120 EBC (2.5%)  
^ Brouwmaatje (NL) BM-BL.051.024.8/1

## Hops (19.7 g)

30 min - 3 g - Columbus (T90) - 15.5% (18 IBU)  
^ The Malt Miller (UK) HOP-05-009  
30 min - 3 g - Simcoe - 12.2% (14 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
30 min - 2.1 g - Amarillo (T90) - 8.4% (7 IBU)  
^ The Malt Miller (UK) HOP-05-007

## Hop Stand

10 min hopstand @ 80 °C  
10 min - 4.7 g - Simcoe - 12.2% (2 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
10 min - 2.3 g - Columbus (T90) - 15.5% (2 IBU)  
^ The Malt Miller (UK) HOP-05-009  
10 min - 2.3 g - Nectarone - 11% (1 IBU)

## Dry Hops

4 days - 2.3 g - Summit - 17%

## Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.35 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

## Yeast

0.3 pkg - Manton-Fison Manton's Gold

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

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

Mash Water : 3.66 L  
Sparge Water : 5.39 L  
Boil Time : 60 min  
Total Water : 9.05 L



17 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (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 - 14 days - Carbonation  
18 °C - 28 days - Conditioning

## Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
Mash pH: 5.38  
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 = 5.1 %, IBU = 40, OG = 1.048, FG = 1.009.

Tweaked the bittering hops for style.