

## Raw Rosehip Rye - 7%

### Rye IPA

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Type: All Grain

IBU : 0 (Tinseth)  
 BU/GU : 0  
 Colour : 35 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049  
 Original Gravity : 1.064  
 Final Gravity : 1.011

### Fermentables (1.66 kg)

1.16 kg - Pale Ale Malt 5.5 EBC (69.9%)  
 ^ The Malt Miller (UK) MAL-00-042  
 342 g - Rye Malt 25 EBC (20.6%)  
 ^ The Malt Miller (UK) MAL-00-037  
 73 g - Carapils 4 EBC (4.4%)  
 ^ The Malt Miller (UK) MAL-01-016  
 61 g - Caramalt 29.5 EBC (3.7%)  
 ^ The Malt Miller (UK) MAL-01-014  
 24 g - Black Malt 1340 EBC (1.5%)  
 ^ The Malt Miller (UK) MAL-02-008

### Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.46 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.21 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.58 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.09 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 24.348 g - Rosehip

### Yeast

0.88 pkg - White Labs Hornindal Kveik Ale Yea...

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

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

Mash Water : 4.98 L  
 Sparge Water : 4.49 L  
 Boil Time : 60 min  
 Total Water : 9.47 L



35 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

10 Kveik  
 33 °C - 7 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 75 Mg 8 Na 18 Cl 51 SO 151

SO/Cl ratio: 3

Mash pH: 5.39  
 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: