

39 Red Rye IPA - 7.7%

Rye IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 52 (Tinseth)
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Post-Boil Gravity : 1.066
 Original Gravity : 1.068
 Final Gravity : 1.009

Fermentables (1.55 kg)

1.1 kg - Red X 30 EBC (71%)
 250 g - Rye Malt 6.5 EBC (16.1%)
 170 g - Boil - Sugar, Table (Sucrose) 2 EBC (...
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (74.4 g)

10 min - 8 g - Amarillo (T90) - 8.4% (13 IBU)
 10 min - 5 g - Galaxy (T90) - 13.8% (14 IBU)
 10 min - 5 g - Mosaic (T90) - 11.8% (12 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Amarillo (T90) - 8.4% (3 IBU)
 10 min - 10 g - Galaxy (T90) - 13.8% (6 IBU)
 10 min - 10 g - Mosaic (T90) - 11.8% (5 IBU)

Dry Hops

Day 2 - 10 g - Mosaic (T90) - 11.8%
 Day 2 - 6.4 g - Amarillo (T90) - 8.4%
 Day 5 - 10 g - Galaxy (T90) - 13.8%

Miscellaneous

Mash - 0.56 g - Epsom Salt (MgSO4)
 Mash - 0.5 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.18 g - Lipohop K
 10 min - Boil - 0.06 g - Lallemmand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Lallemmand (LalBrew) New England

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

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



28 EBC

Mash Profile

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

Fermentation Profile

Ale
 20 °C - 10 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 7.8 %, IBU = 60?
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).