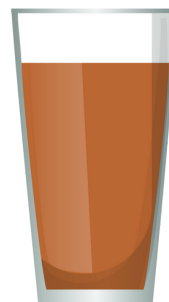


# What the Rye IPA

Rye IPA (21 B)

**Type:** All Grain  
**Batch Size:** 25.00 L  
**Boil Size:** 29.63 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.12 L  
**Final Bottling Vol:** 23.50 L  
**Fermentation:** Brinkens 18C  
Ale Single Stage

**Date:** 17 Oct 2019  
**Brewer:** Beer  
Aficionados of  
Sonderborg  
**Asst Brewer:**  
**Equipment:**  
Brewster Beacon  
30  
**Efficiency:** 70.00



%

**Est Mash Efficiency:** 75.6 %

**Taste Rating:** 30.0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.50 kg	Brewparts Pale Ale Malt (8.0 EBC)	Grain	1	85.8 %	4.24 L
0.70 kg	Brewparts Rugmalt (Rye) (19.0 ...	Grain	2	9.2 %	0.46 L
0.35 kg	Brewparts Crystal Malt (150.0 E...	Grain	3	4.6 %	0.23 L
0.03 kg	Brewparts Chocolate Malt (900.0...	Grain	4	0.4 %	0.02 L
10.00 g	Citra [12.00 %] - Mash 45.0 min	Hop	5	2.0 IBUs	-
35.00 g	Chinook [13.00 %] - Boil 60.0 min	Hop	6	40.5 IBUs	-
35.00 g	Chinook [13.00 %] - Boil 15.0 min	Hop	7	26.2 IBUs	-
25.00 g	Amarillo [9.20 %] - Steep/Whirlp...	Hop	8	4.9 IBUs	-
1.0 pkg	US West Coast (Mangrove Jack'...	Yeast	9	-	-
90.00 g	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	10	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.065  
SG

**Est Final Gravity:** 1.010 SG

**Estimated Alcohol by Vol:**  
7.3 %

**Bitterness:** 73.7 IBUs

**Est Color:** 25.0 EBC

**Measured Original  
Gravity:** 1.046 SG

**Measured Final Gravity:**  
1.010 SG

**Actual Alcohol by Vol:** 4.7  
%

**Calories:** 427.1 kcal/l

## Mash Profile

**Total Grain Weight:** 7.58

**Mash Name:** Beacon, kg  
 Medium Body **Grain Temperature:** 21.0 C  
**Sparge Water:** 12.27 L **Tun Temperature:** 68.0 C  
**Sparge Temperature:** 76.0 C **Target Mash PH:** 5.20  
**Adjust Temp for Equipment:** **Mash Acid Addition:** None  
 TRUE **Sparge Acid Addition:**  
**Est Mash PH:** 5.57 None  
**Measured Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Conversion - Alpha & ...	Add 26.45 L of water at 7...	66.0 C	60 min
Sparge Temperature	Heat to 76.0 C over 10 min	76.0 C	15 min

**Sparge:** Fly sparge with 12.27 L water at 76.0 C

**Mash Notes:** Profile created for use with Brewster Beacon. Temperature is kept in the sweet spot (65-67 deg) to obtain conversion of both alpha and beta amylase, resulting in a medium body.

Lower step temperature (63-66 deg) extracts beta amylase, resulting in high attenuation (less sugar extraction) and less body.

Higher step temperature (67-69) extracts alpha amylase, resulting in lower attenuation and more richer body.

Choosing a temperature in between these to extraction points results in a medium body.

### Carbonation and Storage

**Carbonation Type:** Keg **Volumes of CO2:** 2.3  
**Pressure/Weight:** 12.54 PSI **Carbonation Est:** Keg with  
 12.54 PSI  
**Keg/Bottling Temperature:** 7.2 C **Carbonation (from Meas**  
**Fermentation:** Brinkens 18C **Vol):** Keg with 12.54 PSI  
 Ale Single Stage **Age for:** 30.00 days  
**Fermenter:** **Storage Temperature:** 21.0  
 C

### Notes