

NERyePA

an All Grain American Pale Ale by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
9.5 kg	Maris Otter Pale (UK)	Mash
2.9 kg	Rye (US)	Mash
1.0 kg	Flaked Oats	Mash
400.0 g	Caramel/Crystal 85L (US)	Mash
75.0 g	CaraCrystal Wheat Malt (US)	Mash

Hops

Amount	Hop	Time
30.0 g	Summit (US)	60 min
40.0 g	Amarillo (US)	5 min
40.0 g	Simcoe (US)	5 min
40.0 g	Columbus (US)	5 min
40.0 g	Citra (US)	5 min
56.0 g	Denali	3 days
56.0 g	Simcoe (US)	3 days
56.0 g	Columbus (US)	3 days
56.0 g	Amarillo (US)	3 days

Yeasts

Name	Lab/Product
American Ale II	Wyeast 1272

Extras

Amount	Name	Time
1.0 each	Yeast Nutrient (Wyeast)	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG	FG	IBU
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1.068 ↑

ABV

6.6% ↑

1.018 ↑

Color

9 SRM

46 ↑

Balance

Bitter

Notes

1:1 chloride / sulfate ratio at about 120ppm.

(dry hop hops will be added later)