

Brouwerij 't IJ - Red Rye Double IPA (clone) - 7.9%

Rye IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 59 (Tinseth)
 BU/GU : 0.87
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.066
 Total Gravity : 1.069
 Final Gravity : 1.009

Fermentables (1.55 kg)

1.1 kg - Red X 30 EBC (71%)
 ^ The Malt Miller (UK)
 250 g - Rye Malt 6.5 EBC (16.1%)
 170 g - Boil - Sugar, Table (Sucrose) 2 EBC (...
 ^ Albert Heijn (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)

Hops (73 g)

60 min - 8 g - Amarillo - 9.2% (35 IBU)
 15 min - 4.5 g - Amarillo - 9.2% (11 IBU)
 5 min - 5.6 g - Amarillo - 9.2% (7 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.7 g - Galaxy - 14% (4 IBU)
 10 min - 6.7 g - Mosaic - 12.25% (3 IBU)

Dry Hops

8 days - 15.7 g - Mosaic - 12.25%
 8 days - 10.1 g - Amarillo - 9.2%
 5 days - 15.7 g - Galaxy - 14%

Miscellaneous

Mash - 0.56 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.18 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.06 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Lallemand (LalBrew) New England
 ^ The Malt Miller (UK)

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



28 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (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 - 45 days - Conditioning

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 Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 7.8 %, IBU = ?

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).