

## Brewdog - #279 Slot Machine (clone) - 5.6%

### Rye IPA

Author: Brewdog

Type: All Grain

IBU : 54 (Tinseth)  
 Colour : 37 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.051  
 Total Gravity : 1.054  
 Final Gravity : 1.011

### Fermentables (1.36 kg)

1.07 kg - Finest Pale Ale Golden Promise 5.5...  
 ^ The Malt Miller (UK) MAL-00-058  
 160 g - Rye Malted 4 EBC (11.8%)  
 60 g - Crystal Medium 175 EBC (4.4%)  
 ^ The malt Miller (UK) MAL-01-035  
 40 g - Carafa Special III 925 EBC (2.9%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
 ^ Albert Heijn (NL)

### Hops (62.8 g)

60 min - 6.3 g - Magnum - 10.7% (33 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 7 g - Amarillo (T90) - 8.4% (14 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Hop Stand

30 min hopstand @ 80 °C  
 30 min - 5 g - Mandarina Bavaria (T90) - 8.5%...  
 30 min - 4.5 g - Amarillo (T90) - 8.4% (3 IBU)

### Dry Hops

10 days - 20 g - Amarillo (T90) - 8.4%  
 2 days - 10 g - Hallertau Blanc - 10.5%  
 2 days - 10 g - Mandarina Bavaria (T90) - 8.5%

### Miscellaneous

Mash - 0.56 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.2 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 - 0.15 g - Lipohop K  
 ^ 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 - Wyeast Labs American Ale 1056

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

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

Mash Water : 3.99 L  
 Sparge Water : 5.17 L  
 Boil Time : 60 min  
 Total Water : 9.16 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (45 min)  
 71 °C - Strike Temp  
 65 °C - 30 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 10 days - Primary  
 20 °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:



37 EBC

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## Recipe Notes

Target: ABV = 5.2 %, IBU = 50, EBC = 50, OG = 1.051, FG = 1.011, PH = 4.5, Attenuation level = 77 %, Mash: 30 min @ 65 C, Fermentation @ 19 C  
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).