

Basic Brewing - 100% Rye Session Pale Ale - 2.1%

Experimental Beer

Author: basicbrewing.com

Type: All Grain

IBU : 30 (Tinseth)
Colour : 18 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.017
Original Gravity : 1.023
Final Gravity : 1.007

Fermentables (730 g)

730 g - Rye Malt 25 EBC (100%)

^ The Malt Miller (UK) MAL-00-037

Hops (10.6 g)

60 min - 3.2 g - Chinook (T90) - 11.9% (23 IBU)

Hop Stand

20 min hopstand @ 80 °C

20 min - 7.4 g - Chinook (T90) - 11.9% (7 IBU)

Yeast

0.5 pkg - Fermentis SafBrew Ale S-33

^ The Malt Miller (UK) YEA-02-028

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

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

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 60 min
HLT Water : 7.88 L
Top-Up Water : 7.88 L
Total Water : 7.88 L



18 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

66 °C - 60 min - Temperature

Fermentation Profile

Ale

20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 2.1 %, OG = 1.028, FG = 1.012