

## Red Rye In Da Hood IPA - 6.6%

### Red IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 47 (Tinseth)  
 BU/GU : 0.76  
 Colour : 33 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
 Original Gravity : 1.062  
 Final Gravity : 1.012

### Fermentables (1.53 kg)

1.006 kg - Ale Malt 6 EBC (65.6%)  
 199 g - Rye Malt 6.5 EBC (13%)  
 161 g - Red Back Malt 65 EBC (10.5%)  
 66 g - Gladiator Malt 10 EBC (4.3%)  
 48 g - Shepherds Delight Malt 300 EBC (3.1%)  
 23 g - Crystal 142 EBC (1.5%)  
 23 g - Light Crystal Malt 63 EBC (1.5%)  
 8 g - Carafo III 1035 EBC (0.5%)

### Hops (40.1 g)

45 min - 2.3 g - Stickelbract - 12% (12 IBU)  
 15 min - 4.5 g - Stickelbract - 12% (14 IBU)

### Hop Stand

30 min hopstand @ 75 °C  
 30 min 75 °C - 13.3 g - Amarillo - 8.8% (6 IBU)  
 30 min 75 °C - 13.3 g - Azacca - 15% (11 IBU)  
 30 min 75 °C - 6.7 g - Stickelbract - 12% (4...)

### Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.51 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.23 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.27 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite  
 10 min - Boil - 0.267 tsp - Yeast Nutrients

### Yeast

0.9 pkg - White Labs Opshaug Farmhouse Yeast...

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

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

Mash Water : 4.6 L  
 Sparge Water : 4.75 L  
 Boil Time : 60 min  
 Total Water : 9.35 L



33 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 28 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl...](http://www.ah.nl...))  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.4  
 Sparge pH: 6

### Measurements

Mash pH:  
 Boil Volume:  
 Pre-Boil Gravity:  
 Post-Boil Kettle Volume:  
 Original Gravity:  
 Fermenter Top-Up:  
 Fermenter Volume:  
 Final Gravity:  
 Bottling Volume: