

Red Brick Rye - 5.1%

American Amber Ale

Author: Jon Finch / The Malt Miller

Type: All Grain

IBU : 47 (Tinseth)
 BU/GU : 0.99
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.045
 Total Gravity : 1.047
 Final Gravity : 1.008

Fermentables (1.18 kg)

800 g - Best (Pale) Ale Malt 5.7 EBC (68.1%)
 ^ The Malt Miller (GB) MAL-00-042
 210 g - Rye Malt 25 EBC (17.9%)
 ^ The Malt Miller (UK) MAL-00-037
 150 g - CaraRed 45 EBC (12.8%)
 ^ The Malt Miller (UK) MAL-01-018
 15 g - Roasted Barley 1300 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-02-007
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (44.7 g)

75 min - 4.3 g - Columbus (T90) - 15.5% (36 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 10 min - 2.9 g - Chinook (T90) - 11.8% (7 IBU)
 ^ The Malt Miller (UK) HOP-05-000
 5 min - 1.5 g - Cascade (T90) - 6.5% (1 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.4 g - Cascade (T90) - 6.5% (1 IBU)
 10 min - 2.1 g - Chinook (T90) - 11.8% (1 IBU)

Dry Hops

4 days - 29.5 g - Chinook (T90) - 11.8%

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.53 L
 Sparge Water : 5.93 L
 Boil Time : 75 min
 Total Water : 9.46 L



28 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.41

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:

Red Brick Rye

Recipe Notes

Target: ABV = 5.0 % (4.7 %), IBU = ?, EBC = ?, OG = 1.048, FG = 1.011.

Loosely based on a recipe from Brick Brewery - Peckham Red.
<https://www.themaltmiller.co.uk/product/red-brick-rye-jon-finch/>

Pitch 4 grams of yeast.