

## Founders Brewing Co - Red's Rye IPA (clone) - 7.1%

### Rye IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 72 (Tinseth)  
 BU/GU : 1.08  
 Colour : 41 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051  
 Original Gravity : 1.066  
 Final Gravity : 1.012

### Fermentables (1.66 kg)

1.35 kg - Red X 30 EBC (81.3%)  
 ^ The Malt Miller (UK) MAL-00-020  
 110 g - Crystal Malt 150 EBC (6.6%)  
 ^ The Malt Miller (UK) MAL-01-008  
 110 g - Rye Malt 6.5 EBC (6.6%)  
 70 g - Carared 47.5 EBC (4.2%)  
 20 g - Opal 44: Toasted Toffee Barley Malt 79...

### Hops (79 g)

60 min - 9 g - Amarillo - 9.2% (37 IBU)  
 15 min - 9 g - Amarillo - 9.2% (20 IBU)  
 5 min - 9 g - Amarillo - 9.2% (10 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6 g - Galaxy - 14% (3 IBU)  
 10 min - 6 g - Mosaic - 12.25% (3 IBU)

### Dry Hops

12 days - 15 g - Galaxy - 14%  
 12 days - 15 g - Mosaic - 12.25%  
 12 days - 10 g - Amarillo - 9.2%

### Miscellaneous

Mash - 0.58 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.1 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 - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 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

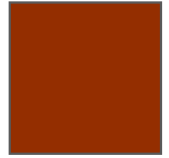
### Yeast

0.7 pkg - Fermentis Safale American US-05  
 ^ Lot # 52300 0623 225  
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.98 L  
 Sparge Water : 4.49 L  
 Boil Time : 60 min  
 Total Water : 9.47 L



41 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### 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 = 6.6%, IBU = 70

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