



[3] Red Rye IPA

Brewer: Jamie - 3rd Place
Style: American Pale Ale
Boil Size: 75.76 L @90 MIN
Total Water: 107.18 L
Final Bottling Volume: 60.00 L
Batch Size(ferment): 60.00 L

Printed: 23 April 2020
Recipe Created: 10 Apr 2020
Fermentation: Ale 18c
Equipment: Morts Brewing Co
Brewhouse Efficiency: 68.00

BREW PREPARATION

MASH IN

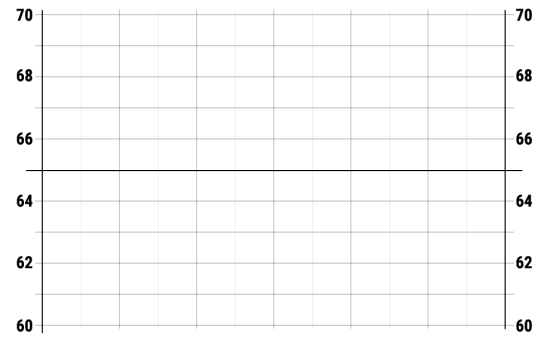
MASH INGREDIENTS

Amt	Name	Type	#	%/IBU
14.00 kg	Pale Malt (Barrett Burston) (7.8 EBC)	Grain	1	85.4 %
1.00 kg	Caraaroma (256.1 EBC)	Grain	2	6.1 %
1.00 kg	Gladfield Rye Malt (9.3 EBC)	Grain	3	6.1 %
0.30 kg	Biscuit Malt (45.3 EBC)	Grain	4	1.8 %
0.10 kg	Carafa II (811.6 EBC)	Grain	5	0.6 %

MASH STEPS

Name	Description	Step Temperature	Step Time
Mash In	Add 40.00 l of water at 73.6 C	66.7 C	60 min
	Fly sparge with 67.18 l water at 75.6 C		

MASH CHART



BOIL WORT

Add water to achieve boil volume of 75.76 l

Estimated pre-boil gravity is 1.053 SG

BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU
50.00 g	Simcoe [13.00 %] - Boil 20.0 min	Hop	6	13.9 IBUs
65.00 g	El Dorado [15.00 %] - Boil 10.0 min	Hop	7	12.5 IBUs
65.00 g	Simcoe [13.00 %] - Boil 10.0 min	Hop	8	10.8 IBUs

STEEPED HOPS

Amt	Name	Type	#	%/IBU
85.00 g	Centennial [10.00 %] - Steep/Whirlpool 10.0 min	Hop	9	5.4 IBUs
85.00 g	El Dorado [15.00 %] - Steep/Whirlpool 10.0 min	Hop	10	8.2 IBUs

Estimated Post Boil Vol: 72.92 l & Est Post Boil Gravity: 1.057 SG

COOL AND PREPARE FERMENTATION

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 60.00 l

FERMENTATION INGREDIENTS

Amt	Name	Type	#	%/IBU
3.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-

Measure Actual Original Gravity _____ (Target: 1.057 SG)

Measure Actual Batch Volume _____ (Target: 60.00 l)

FERMENTATION

10 Apr 2020 - Primary Fermentation (5.00 days at 18.0 C ending at 18.0 C)

15 Apr 2020 - Secondary Fermentation (2.00 days at 20.0 C ending at 20.0 C)

Dry Hop and Prepare for Bottling/Kegging

DRY HOP/BOTTLING INGREDIENTS

Amt	Name	Type	#	%/IBU
100.00 g	Centennial [10.00 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs
80.00 g	Cryo Simcoe [13.00 %] - Dry Hop 3.0 Days	Hop	13	0.0 IBUs

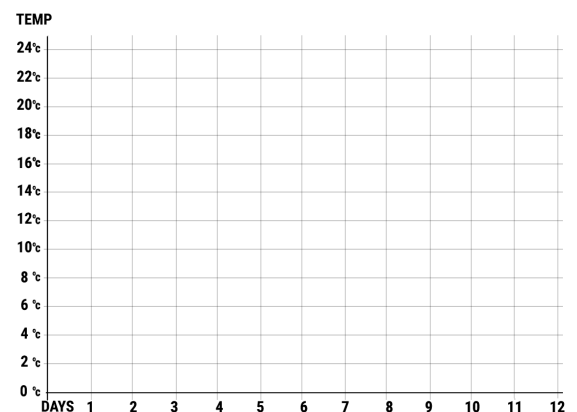
Measure Final Gravity: _____ (Estimate: 1.012 SG)

Date Bottled/Kegged: 17 Apr 2020 - Carbonation: Keg with 12.54 PSI

Age beer for 7.00 days at 4.0 C

24 Apr 2020 - Drink and enjoy!

FERMENTATION RECORD



NOTES

Brewers Brewer Feedback: Backing the bitterness off a little will make this an great beer!