



Crescent City Homebrewers

NAME: Derek's Rye PA

DATE: 2/28/15

STYLE: American IPA

BATCH SIZE(GALS): 53

BREWMASTER: Dan Rodbell

HOST: Monk's Sausage Stuffing

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	80
Rye Malt	1.025	2	25
CaraPils	1.025	7	5
Wheat	1.028	2.2	5
Belgium Special B	1.025	130	4
			0
			119

O.G. projected 1.061 PLATO 14.90

COLOR SRM 9.49 EBC 18.70

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 29.75 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Amarillo	2	8.5	60
Sorachi Ace	1	12.9	60
Columbus	2	15	45
Summit	1	17	45
Chinook	2	13	30
Sorachi Ace	1	12.9	30
Summit	1	17	30
Amarillo	3	8.5	15
Chinook	2	13	15
Summit	1	17	15
Magnum	1	14.5	15
Columbus	3	15	5
Magnum	2	14.5	5
Sorachi Ace	1	12.9	5
Chinook	1	13	5
Amarillo	1	8.5	5

IBU'S old 43.54

IBU's Tinseth 52.83 64.4

COMMENTS:

oz Total

FERMENTED AT 72 DEGREES WITH Safeale 05 YEAST, 27 DAYS.

O.G. 1.063 AT 60 TEMP. F.G. 1.013 AT 70 TEMP.

RACKED BEER: 3/27/2015 % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO