



Crescent City Homebrewers

NAME: Here's Rye in Your Eye IPA

DATE: 3/18/17

STYLE: American Rye IPA

BATCH SIZE(GALS): 53

BREWMASTER: Will Thompson

HOST: Monk's Sausage Stuffing

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	80
Rye Malt	1.025	2	30
CaraPils	1.025	7	5
Wheat	1.028	2.2	5
Belgium Special B	1.025	130	6
Chocolate Malt	1.025	450	2
			0
			128

O.G. projected PLATO

COLOR SRM EBC

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. 32 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 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp °F

HOP TYPE	AMT	aa	TIME
Warrior Pellet	5	14.7	60
Cascade Leaf	3	6	40
Centennial Leaf	3	9.9	40
Mosaic Leaf	5	11	20
Cascade Leaf	5	6	20
Centennial Leaf	5	9.9	20
Mosaic Leaf	5	11	5
Cascade Leaf	5	6	5
Centennial Leaf	5	9.9	5
Mosaic Leaf (Dry)	8	11	
Cascade Leaf (Dry)	5	6	
Centennial Leaf (Dry)	5	9.9	

IBU'S old

IBU's Tinseth 64.4

COMMENTS:

Each person gets 1.8oz of the dry hop mix seen on the hop schedule. As well as a supplied yeast of US-05.

oz Total

FERMENTED AT DEGREES WITH Safeale 05 YEAST, DAYS.

O.G. AT TEMP. F.G. AT TEMP.

RACKED BEER: % ALCOHOL BY VOL.

O.G. ACTUAL PLATO % ALCOHOL BY WT.

F.G. ACTUAL PLATO