



Crescent City Homebrewers

NAME: Why Rye, Why?!?

DATE: 6/18/22

STYLE: Imperial Red

BATCH SIZE(GALS): 55

BREWMASTER: Will Thompson

HOST: El Presidente

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	100
Rye	1.025	2	20
Black malt	1.025	525	0.25
Special Roast	1.025	50	8
Crystal 70	1.025	70	12
			0
			140.25

O.G. projected 1.072 PLATO 17.40

COLOR SRM 15.72 EBC 30.96

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. 35.0625 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
Belma	3	10.3	60
Cascade	3	8.9	60
Belma	4	10.3	40
Cascade	4	8.9	40
Belma	3	10.3	20
Cascade	3	8.9	20
Whirfloc 5 tabs			10
Belma	3	10.3	10
Cascade	3	8.9	10
Belma	3	10.3	0
Cascade	3	8.9	0

IBU'S old 48.76

IBU's Tinseth 48.44 64.4

COMMENTS:

Use clean fermenting, high attenuative yeast, american ale or other. Attempt final gravity around 1.012 - 1.014

oz Total

FERMENTED AT DEGREES WITH Any 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