

Mike's RyePA

American IPA

Type: All Grain

Batch Size: 12.50 gal

Boil Size: 15.67 gal

Boil Time: 70 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 10/29/2008

Brewer: Mike Coisman

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 80.00

Ingredients

| Amount | Item | Type | % or IBU |
|----------|--|-----------|----------|
| 20.00 lb | Pale Malt (2 Row) US (2.0 SRM) | Grain | 66.67 % |
| 5.00 lb | Rye Malt (4.0 SRM) | Grain | 16.67 % |
| 1.50 lb | Caramel/Crystal Malt - 60L (60.0 SRM) | Grain | 5.00 % |
| 1.50 lb | Caramel/Crystal Malt - 80L (80.0 SRM) | Grain | 5.00 % |
| 1.00 lb | Cara-Pils/Dextrine (2.0 SRM) | Grain | 3.33 % |
| 1.00 lb | Wheat Malt, Ger (2.0 SRM) | Grain | 3.33 % |
| 1.00 oz | Columbus (Tomahawk) [13.60 %] (Dry Hop 7 days) | Hops | - |
| 1.50 oz | Mt. Hood [4.20 %] (60 min) (First Wort Hop) | Hops | 12.0 IBU |
| 2.50 oz | Columbus (Tomahawk) [13.60 %] (60 min) | Hops | 58.7 IBU |
| 1.50 oz | Mt. Hood [4.20 %] (30 min) | Hops | 5.5 IBU |
| 2.00 oz | Mt. Hood [4.20 %] (0 min) | Hops | - |
| 0.50 tsp | Yeast Nutrient (Boil 45.0 min) | Misc | |
| 1.00 tsp | Irish Moss (Boil 15.0 min) | Misc | |
| 1 Pkgs | American Ale (Wyeast Labs #1056) | Yeast-Ale | |

Beer Profile

Est Original Gravity: 1.067 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.016 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 6.66 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 76.1 IBU

Calories: 43 cal/pint

Est Color: 12.4 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Light Body, Batch Sparge

Total Grain Weight: 30.00 lb

Sparge Water: 1.55 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

| Step Time | Name | Description | Step Temp |
|------------------|-------------|----------------------------------|------------------|
| 60 min | Mash In | Add 33.90 qt of water at 166.7 F | 151.0 F |
| 15 min | Sparge 1 | Add 24.00 qt of water at 196.8 F | 168.0 F |
| 5 min | Sparge 2 | Add 16.20 qt of water at 173.0 F | 169.0 F |

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI

Carbonation Used: -

Keg/Bottling Temperature: 45.0 F

Age for: 28.0 days

Storage Temperature: 52.0 F

Notes

Add 1 TSP gypsum to the boil at 60 to accentuate the hops.

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