

# RyePA 2019 Mashers Comp

Rye IPA (21 B)

**Type:** All Grain  
**Batch Size:** 8.00 l  
**Boil Size:** 9.83 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 8.33 l  
**Final Bottling Vol:** 6.00 l  
**Fermentation:** Ale, Two Stage

**Date:** 03 Mar 2019  
**Brewer:** Coxy  
**Asst Brewer:**  
**Equipment:** Coxy 2017  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 68.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
1.00 kg	Pale Malt (2 Row) US (3.9 EBC)	Grain	1	37.0 %
0.50 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	2	18.5 %
0.50 kg	Rye Malt (9.3 EBC)	Grain	3	18.5 %
0.50 kg	Vienna Malt (6.9 EBC)	Grain	4	18.5 %
0.20 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	5	7.4 %
23.00 g	Columbus (Tomahawk) [9.50 %] - Boil 30.0 min	Hop	6	51.0 IBUs
15.00 g	Citra [12.00 %] - Steep/Whirlpool 10.0 min	Hop	7	9.9 IBUs
15.00 g	Simcoe [13.00 %] - Steep/Whirlpool 10.0 min	Hop	8	10.7 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ...	Yeast	9	-
24.00 g	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	10	0.0 IBUs
24.00 g	Simcoe [13.00 %] - Dry Hop 4.0 Days	Hop	11	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.067 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 7.0 %  
**Bitterness:** 71.7 IBUs  
**Est Color:** 22.9 EBC

**Measured Original Gravity:** 1.065 SG  
**Measured Final Gravity:** 1.012 SG  
**Actual Alcohol by Vol:** 7.0 %  
**Calories:** 614.9 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, Batch Sparge  
**Sparge Water:** 2.04 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.61  
**Measured Mash PH:** 0.00

**Total Grain Weight:** 2.70 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 9.00 l of water at 71.0 C	66.0 C	60 min

**Sparge:** Batch sparge with 2 steps (Drain mash tun , 2.04l) of 75.6 C water

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

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 86.48 KPA  
**Keg/Bottling Temperature:** 7.2 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Keg with 86.48 KPA  
**Carbonation (from Meas Vol):** Keg with 86.48 KPA  
**Age for:** 7.00 days  
**Storage Temperature:** 4.0 C

## Notes

This is actually a 4L batch. 8L RyePA was brewed, then added 110g of dextrose to one half of it to up the ABV for a double IPA entry

*Created with [BeerSmith](#)*