

# Lions Pride RyePA (LPR)

American Wheat or Rye Beer

**Type:** All Grain

**Date:** 3/16/2014

**Batch Size (fermenter):** 11.00 gal

**Brewer:** Etienne Bourgeois

**Boil Size:** 13.84 gal

**Asst Brewer:** Dave King

**Boil Time:** 90 min

**Equipment:** KTN Brewing - 11g

**End of Boil Volume:** 11.96 gal

**Brewhouse Efficiency:** 75.00 %

**Final Bottling Volume:** 10.50 gal

**Est Mash Efficiency:** 78.4 %

**Fermentation:** KTN Conical

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
20.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-
9 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	42.9 %
6 lbs	Rye Malt (4.7 SRM)	Grain	3	28.6 %
6 lbs	White Wheat Malt (2.4 SRM)	Grain	4	28.6 %
2.00 oz	Chinook [10.00 %] - Boil 60.0 min	Hop	5	32.2 IBUs
1.00 oz	Columbus (Tomahawk) [9.30 %] - Boil 45.0 min	Hop	6	15.1 IBUs
2.20 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	7	-
1.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	8	3.5 IBUs
1.00 oz	Cascade [5.50 %] - Aroma Steep 30.0 min	Hop	9	0.0 IBUs
2.0 pkg	American Ale Yeast Blend (White Labs #WLP060) [50.28 ml]	Yeast	10	-
2.20 tsp	Yeast Nutrient (Primary 3.0 days)	Other	11	-
2.00 oz	Chinook [10.50 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs
2.00 oz	Columbus (Tomahawk) [12.50 %] - Dry Hop 3.0 Days	Hop	13	0.0 IBUs

## Beer Profile

**Est Original Gravity:** 1.050 SG

**Measured Original Gravity:** 1.052 SG

**Est Final Gravity:** 1.011 SG

**Measured Final Gravity:** 1.013 SG

**Estimated Alcohol by Vol:** 5.2 %

**Actual Alcohol by Vol:** 5.1 %

**Bitterness:** 50.9 IBUs

**Calories:** 173.5 kcal/12oz

**Est Color:** 4.7 SRM

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Medium Body

**Total Grain Weight:** 21 lbs

**Sparge Water:** 9.79 gal

**Grain Temperature:** 72.0 F

**Sparge Temperature:** 168.0 F

**Tun Temperature:** 72.0 F

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 38.25 qt of water at 160.0 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge Step:** Fly sparge with 9.79 gal water at 168.0 F

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg

**Volumes of CO2:** 2.8

**Pressure/Weight:** 18.39 PSI

**Carbonation Used:** Keg with 18.39 PSI

**Keg/Bottling Temperature:** 45.0 F

**Age for:** 3.00 days

**Fermentation:** KTN Conical

**Storage Temperature:** 35.0 F

## Notes

Created with [BeerSmith](#)