

Rye Ale 2

American Wheat or Rye Beer (6 D)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.27 gal
Boil Time: 60 min
End of Boil Vol: 3.90 gal
Final Bottling Vol: 4.60 gal
Fermentation: Dave's Aging Profile

Date: 13 Feb 2016
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 66.00 %
Est Mash Efficiency: 113.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3 lbs	Rye Malt (4.7 SRM)	Grain	1	33.3 %
3 lbs	<i>Rye</i> Wheat Liquid Extract [Boil for 60 min](8.0 SRM)	Extract	2	33.3 %
1.00 oz	Hallertau [4.00 %] - Boil 45.0 min	Hop	3	10.7 IBUs
3 lbs	<i>Rye</i> Wheat Liquid Extract [Boil for 30 min](8.0 SRM)	Extract	4	33.3 %
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	5	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	6	1.6 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 13.8 IBUs
Est Color: 7.6 SRM

Measured Original Gravity: 1.055 SG
Measured Final Gravity: 1.011 SG
Actual Alcohol by Vol: 5.8 %
Calories: 182.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
 Batch Sparge
Sparge Water: 3.69 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.75 qt of water at 161.2 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (1.43gal, 2.26gal) of 168.0 F 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: Bottle
Pressure/Weight: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Dave's Aging Profile

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz Table
 Sugar
Age for: 14.00 days
Storage Temperature: 65.0 F

Notes

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