



## DC Rye IPA

Recipe by Denny Conn

A ProMash Recipe Report

Recipe Specifics

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Batch Size (Gal): 5.00 Wort Size (Gal): 5.00  
 Total Grain (Lbs): 16.25  
 Anticipated OG: 1.074 Plato: 18.03  
 Anticipated SRM: 12.2  
 Anticipated IBU: 77.2  
 Brewhouse Efficiency: 70 %  
 Wort Boil Time: 75 Minutes

Pre-Boil Amounts

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Evaporation Rate: 1.50 Gallons Per Hour  
 Pre-Boil Wort Size: 6.88 Gal  
 Pre-Boil Gravity: 1.054 SG 13.34 Plato

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
67.7	11.00 lbs.	Pale Malt(2-row)	America	1.036 2
18.5	3.00 lbs.	Rye Malt	America	1.030 4
7.7	1.25 lbs.	Crystal 60L	America	1.034 60
3.1	0.50 lbs.	Cara-Pils Dextrine Malt		1.033 2
3.1	0.50 lbs.	Wheat Malt	America	1.038 2

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
1.00 oz.	Mt. Hood	Whole	5.10	6.0	First WH
1.25 oz.	Columbus	Whole	16.00	64.8	60 min.

0.50 oz.	Mt. Hood	Whole	5.10	6.4	30 min.
1.50 oz.	Mt. Hood	Whole	5.10	0.0	0 min.
1.00 oz.	Columbus	Whole	16.50	0.0	Dry Hop

#### Extras

Amount	Name	Type	Time
1.00 Tsp	Irish Moss	Fining	15 Min.(boil)
1.00 Tsp	Gypsum	Other	60 Min.(boil)

#### Yeast

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In order of preference, Wyeast 1450 Denny's Favorite 50, Wyeast 1272, Wyeast 1056, Fermentis US-05

<https://www.homebrewersassociation.org/how-to-brew/rehydrating-dry-yeast/>

### ***How to Rehydrate Dry Yeast***

Rehydrating yeast can be done while chilling your wort and shouldn't take more than 15 to 20 minutes. The idea is to combine water and dry yeast in order to "wake up" the yeast and restart its metabolism. When pitched directly into wort, the sugars that are present can prevent the yeast cells from drawing enough water through their cell membranes to kick start their metabolism.

Some packets of dry yeast will come with directions on how to rehydrate, and those should be followed. If a packet does not come with directions, follow these steps:

1. Warm the dry yeast to room temperature
2. In a sanitized container, prepare an amount of sterile water at 95-105°F (35-41°C) equal to 10 times the weight of yeast (10 ml/g of yeast)
3. Optional: Add a rehydration nutrient like Go-Ferm, following the products instructions for appropriate amounts.
4. Sprinkle the dry yeast on top of the water, trying to avoid setting up large, dry clumps. Let sit 15 minutes, then gently stir.

5. When the yeast has reconstituted, gently stir again to form a cream and let sit another 5 minutes.
6. Carefully and slowly, adjust the temperature of the yeast to within 15°F of the wort temperature.
7. Pitch the resultant cream into the fermentation vessel, ideally as soon as possible.