

# Red Rover Rye IPA

Rye IPA (21 B)

**Type:** All Grain

**Batch Size:** 11.00 gal

**Boil Size:** 11.96 gal

**Boil Time:** 60 min

**End of Boil Vol:** 11.46 gal

**Final Bottling Vol:** 10.50 gal

**Fermentation:** Ale, Two Stage

**Date:** 25 Feb 2017

**Brewer:** Ninth Line Brewing/Dave King

**Asst Brewer:**

**Equipment:** Pete's Setup

**Efficiency:** 75.00 %

**Est Mash Efficiency:** 75.0 %

**Taste Rating:** 30.0



**Taste Notes:**

## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 15.98 gal
- Mash Water Acid:

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
21 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	71.5 %
6 lbs	Rye Malt (4.7 SRM)	Grain	2	20.4 %
1 lbs	Acid Malt (3.0 SRM)	Grain	3	3.4 %
1 lbs	Carared (20.0 SRM)	Grain	4	3.4 %
6.0 oz	Roasted Barley (300.0 SRM)	Grain	5	1.3 %

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 40.72 qt of water at 162.5 F	152.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 5.80 gal water at 168.0 F
- Add water to achieve boil volume of 11.96 gal
- Estimated pre-boil gravity is 1.065 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
2.20 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0...	Hop	6	46.5 IBUs
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 30.0...	Hop	7	16.2 IBUs
2.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
1.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	9	6.8 IBUs
1.00 tsp	Yeast Nutrient (Boil 15.0 mins)	Other	10	-
0.55 tsp	Irish Moss (Boil 10.0 mins)	Fining	11	-
1.00 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	12	0.0 IBUs

- Estimated Post Boil Vol: 11.46 gal and Est Post Boil Gravity: 1.071 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 11.00 gal

## Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	13	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 11.00 gal)
- Add water if needed to achieve final volume of 11.00 gal

## Fermentation

- 25 Feb 2017 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Mar 2017 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 11 Mar 2017 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 10 Apr 2017 - Drink and enjoy!

## Notes