

Black Rye IPA



Category: Specialty Beer
Subcategory: A - Untitled Style

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Kettle Volume: 12.46 gal @ 212 °F (1.047) Efficiency: 68%
Boil Duration: 1 h Attenuation: 72%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.051)

Ingredients:

20.0 lb (76.9%) American 2-row - added during mash
2.0 lb (7.7%) Rye Malt - added during mash
2.0 lb (7.7%) American Munich - added during mash
1.0 lb (3.8%) Victory® Malt; Briess - added during mash
1.0 lb (3.8%) Midnight Wheat - added during mash
1.5 oz (17.6%) Magnum (14.5%) - added during boil, boiled 60 m
1.5 oz (17.6%) Fuggle (4.8%) - added during boil, boiled 30 m
1.0 oz (11.8%) Goldings (5.0%) - added during boil, boiled 20 m
1.0 oz (11.8%) Goldings (5.0%) - added during boil, boiled 10 m
1.5 oz (17.6%) Fuggle (4.8%) - steeped after boil
2.0 oz (23.5%) Amarillo® (8.5%) - added dry to secondary fermenter

Style:

Recipe	Guideline	
Original Gravity: 1.051	1.000 - 1.100	
Terminal Gravity: 1.014	1.000 - 1.100	
Color: 22.13 SRM	0.0 - 50.0	
Alcohol: 4.82%	0.0% - 10.0%	
Bitterness: 53.9	0.0 - 50.0	

Analysis:

Efficiency: 68%
Kettle Gravity: 1.047
Original Gravity: 1.051

Apparent	Real	Weight	Calories
Attenuation: 72%	57.7%	Alcohol: 13.59 g	93.8 kcal
Terminal Extract: 1.014	1.021	Carbs: 18.88 g	71.75 kcal
		Protein: 1.32 g	5.29 kcal
% Alcohol: 4.82% ABV	3.78% ABW		Total: 170.84 kcal