

Red Rye IPA

a Partial Mash **American IPA** by Patrick

Fermentables

Amount	Fermentable	Use
6.6 lb	Liquid Malt Extract - Pale	Boil
1.5 lb	Rye (US)	Boil
12.0 oz	Caramel/Crystal 80L (US)	Mash
1.0 oz	Chocolate (US)	Mash

Hops

Amount	Hop	Time
1.0 oz	Chinook (US)	60 min
0.5 oz	Columbus (US)	60 min
0.5 oz	Amarillo (US)	60 min
1.0 oz	Columbus (US)	30 min
0.5 oz	Amarillo (US)	5 min
0.5 oz	Columbus (US)	5 min
1.0 oz	Amarillo (US)	3 days
1.0 oz	Chinook (US)	3 days

Yeasts

Name	Lab/Product
California Ale Yeast	White Labs WLP001

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
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1.061

1.014

108 ↑

ABV

Color

Balance

6.1%

12 SRM

Very Bitter ↑

