




## RYEDERS OF ROHAN

| Fermentables                  |                     |                           |                   |   | BJCP Style Guidelines  |
|-------------------------------|---------------------|---------------------------|-------------------|---|--|
| <b>Weight (lb)</b>            | <b>Name</b>         |                           |                   | <b>%</b>  |  |
| 8                             | Great Western 2-Row |                           |                   | 76.2  |  |
| 1.25                          | Idaho Pilsner       |                           |                   | 11.9  |  |
| 0.75                          | Rye Malt            |                           |                   | 7.1   |  |
| 0.5                           | Flaked Rye          |                           |                   | 4.8   |  |
| <b>Hop Additions</b>          |                     |                           |                   |   |  <p><b>Rye IPA</b> <sup>(21B)</sup><br/> <u>Original Gravity:</u> 1.056 – 1.075 SG<br/> <u>Final Gravity:</u> 1.008 – 1.014 SG<br/> <u>Bitterness:</u> 50 – 75 IBUs<br/> <u>ABV:</u> 5.5 – 8.0%<br/> <u>SRM:</u> 6 - 14<br/> <u>Overall Impression:</u> A decidedly hoppy and bitter, moderately strong American pale ale showcasing modern American and New World hop varieties and rye malt. Th balance is hop-forward, drier and slightly spicier than an American IPA.</p> |
| <b>Stage/Time</b>             | <b>Qty (oz)</b>     | <b>Name</b>               | <b>%AA</b>        | <b>IBU</b>  |  |
| First Wort                    | 0.25                | Simcoe                    | 12.5              | 10  |  |
| Whirlpool                     | 1.5                 | Simcoe                    | 12.5              | 21  |  |
|                               | 1.5                 | HBC 586                   | 11.8              | 21  |  |
| Dry Hop                       | 1                   | Simcoe                    | -                 | -   |  |
|                               | 1                   | HBC 586                   | -                 | -   |  |
|                               | 1                   | Galaxy                    | -                 | -   |  |
| <b>Yeast</b>                  |                     |                           |                   |   |  |
| <b>Variety</b>                |                     | <b>Qty</b>                | <b>Ferm Temp</b>  |   |  |
| WLP001 – California Ale Yeast |                     | 1 NextGen Package         | 68-72°F           |   |  |
| <b>Additives</b>              |                     |                           |                   |   |  |
| <b>Amount</b>                 |                     | <b>Name</b>               | <b>Stage/Time</b> |   |  |
| 1 tsp/Tablet                  |                     | Irish Moss/Whirlfloc      | Boil/15 min       |   |  |
| 1/2 tsp                       |                     | Yeast nutrient            | Boil/15 min       |   |  |
| <b>Target Statistics</b>      |                     | <b>Brew Notes</b>         |                   | <b>Notes</b>  |  |
| <b>Batch Size</b>             | 5 gal               | <b>Mash Temp</b>          | 151°F             | Add your first wort hop at the start of the lauter. |  |
| <b>OG</b>                     | 1.057               | <b>Mash Duration</b>      | 30 min            |   |  |
| <b>FG</b>                     | 1.009               | <b>Boil Volume</b>        | 6.5 gal           |   |  |
| <b>~%ABV</b>                  | 6.1                 | <b>Boil Duration</b>      | 60 min            |   |  |
| <b>Efficiency</b>             | 76                  | <b>Whirlpool temp</b>     | 165°F             |   |  |
| <b>IBU</b>                    | 52                  | <b>Whirlpool Duration</b> | 30 min            |   |  |
| <b>SRM</b>                    | 4.1                 | <b>Dry Hop Duration</b>   | 3 Days            |   |  |