

Original Recipe by:
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ROWLEY'S LAST RYE'D XPA

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	9 lb	Weyerman Extra Pale Pils	-	81.8%
		2 lb	Weyerman Rye Malt Pale	-	18.2%
		0.5 lb	Rice Hulls	-	N/A
Boil/30min	Hop	2 oz	Cascade	6.5%	37
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	1 oz	Nelson CGX	20%	11



American Pale Ale (18B)

Original Gravity: 1.056 – 1.070

Final Gravity: 1.008 – 1.014

Bitterness: 40 – 70 IBUs

ABV: 5.5 – 7.5%

SRM: 6 - 14

Overall Impression: A pale, refreshing and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hop varieties with a wide range of characteristics.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 lg	SafAle S-05 American	68-72°F
Dry Hop	Hop	4 oz	Nelson T90	2 days ⇒ bottle

TARGET STATS

Batch Size	5 gal
OG	1.053
FG	1.011
~%ABV	5.5
Efficiency	72
IBU	48
SRM	4

BREW NOTES

Mash Volume	8.5 gal
Mash Temp	152°F
Mash Duration	60 min
Boil Volume	7.25 gal
Boil Duration	60 min
Whirlpool Temp	190°F
Whirlpool Time	15 min

Notes

This brew uses a no sparge method, which means all the water for the brew goes into the mash tun with the grain.

Play around with the hops, whatever you think would complement the rye malt. Experimentation is what makes homebrewing fun. Most importantly: Relax, Don't Worry, Have a Homebrew!