

Original Recipe by:  
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## RYE TAI IPA

### BREW DAY

Stage/Time	Type	Qty	Name	%AA	%/IBU
Mash	Grain	10 lb	Pale US 2-Row	-	88.9%
		1 lb	Rye Malt	-	8.9%
		0.25 lb	Acidulated Malt	-	2.2%
Boil/60min	Hop	0.5 oz	Citra	13.4%	21.9
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	1.5 oz	Citra	13.4%	2.3
		1.25 oz	Talus	8%	1.2



### Rye IPA (21B)

Original Gravity: 1.056 – 1.075 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 50 – 75 IBUs

ABV: 5.5 – 8.0%

SRM: 6 - 14

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American and New World hop varieties and rye malt. The balance is hop-forward, with a clean fermentation profile, dry finish, and clean, supporting malt allowing a creative range of hop character to shine through.

### FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP001 California Ale	68-72°F
Dry Hop	Hop	4 oz	Citra	Package after 5 days
		3 oz	Talus	

### TARGET STATS

Batch Size	5 gal
OG	1.058
FG	1.010
~%ABV	6.4
Efficiency	72
IBU	25.6
SRM	4.1

### BREW NOTES

Mash Temp	148°F
Mash Duration	40 min
Boil Volume	6.6 gal
Boil Duration	75 min
Whirlpool Temp	170°F
Whirlpool Time	5 min

### Notes