

## Rye Bye Santa IPA - 6.7%

### Amerikansk IPA

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Type: All Grain

IBU : 45 (Tinseth)  
Color : 24 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.060  
Original Gravity : 1.068  
Final Gravity : 1.017

### Fermentables (7.75 kg)

2.5 kg - Pale Malt, Golden Promise 5.9 EBC (3...  
2.3 kg - Vienna Malt 5.9 EBC (29.7%)  
1.6 kg - Rye Malt 7.3 EBC (20.7%)  
350 g - Carapils 3 EBC (4.5%)  
350 g - Crystal Malt 150 EBC (4.5%)  
350 g - Red X 30 EBC (4.5%)  
300 g - Chateau Biscuit 50 EBC (3.9%)

### Hops (185 g)

60 min - 10 g - Columbus/Tomahawk/Zeus (CTZ)...  
5 min - 20 g - Amarillo - 9.2% (7 IBU)  
5 min - 15 g - Columbus/Tomahawk/Zeus (CTZ) -...

### Hop Stand

30 min hopstand @ 85 °C  
30 min 85 °C - 30 g - Amarillo - 9.2% (7 IBU)  
30 min 85 °C - 20 g - Columbus/Tomahawk/Zeus...

### Dry Hops

day 5 - 30 g - Amarillo - 9.2%  
day 5 - 15 g - Columbus/Tomahawk/Zeus (CTZ) -...  
day 8 - 30 g - Amarillo - 9.2%  
day 8 - 15 g - Columbus/Tomahawk/Zeus (CTZ) -...

### Yeast

1 pkg - Imperial Yeast Flagship A07

### Brewtools B40pro (Modificeret)

Batch Size : 21 L  
Boil Size : 29.02 L  
Post-Boil V.: 25.52 L

Mash Water : 26.25 L  
Sparge Water: 8.97 L  
Boil Time : 60 min  
Total Water : 35.22 L

Brewhouse Efficiency: 60%  
Mash Efficiency : 70%



24 EBC

### Mash Profile

Mash steps template  
45 °C - 12 min - Glucanase  
65 °C - 60 min - B-amylase  
70 °C - 15 min - A-amylase 2  
77 °C - 10 min - Mash out

### Fermentation Profile

Ale (18->21) - 14 dage  
18 °C - 5 days - Primary  
21 °C - 9 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes