

Terrapin Rye Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **45 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.11 kg (75%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.46 kg (8.4%)	80 %	20
Grain	Rye Malt	0.46 kg (8.4%)	63 %	10
Grain	Biscuit Malt	0.34 kg (6.2%)	79 %	50
Grain	Abbey Malt Weyermann	0.11 kg (2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11.41 g	60 min	13.5 %
Boil	Fuggles	28.53 g	30 min	4.5 %
Boil	East Kent Goldings	14.27 g	20 min	5.1 %
Boil	East Kent Goldings	14.27 g	10 min	5.1 %
Aroma (end of boil)	Cascade	14.27 g	0 min	6 %
Dry Hop	Amarillo	57.06 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	8.9 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5.1 g	Boil	15 min

Notes

- <http://www.beertools.com/library/recipe.php?view=6555>
<https://byo.com/body/item/326-brewing-with-rye-tips-from-the-pros>
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