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WRY RIPA AMERICAN (RYE) IPA

OG: 1.064 **Color:** 10.2 SRM
FG: 1.015 **ABV:** 6.4%
IBU: 56.6

| Extract | Weight | Percent |
|------------------|--------|---------|
| Rye LME | 6.6lb | 59.5 |
| Golden Light DME | 2lb | 18 |

| Steeping Grains | Weight | Percent |
|-----------------|--------|---------|
| Crystal 20°L | 1lb | 13.5 |
| Flaked Rye | 1.5lb | 9 |

| Hops | Weight | IBU |
|---------------------|--------|------|
| Horizon, 60 min | 1 oz | 37.5 |
| Centennial, 15 min | 1.5oz | 12.5 |
| Amarillo, 5 min | 1.5oz | 6.6 |
| Centennial, Dry Hop | .5oz | 0 |
| Amarillo, Dry Hop | .5oz | 0 |

Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

Additional – Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 21B - Specialty IPA: Rye IPA

Looking to add complexity and variety to their IPAs, craft brewers and homebrewers substituted rye malt for a portion of their base malt. Rye IPAs, RyePAs or RIPAs have found a place in many craft breweries seasonal rotations.

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. Hop flavor is medium to very high, and should reflect an American or New World hop character, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Medium-high to very high hop bitterness. Malt flavor should be low to medium-low, and is generally clean and grainy-malty although some light caramel or toasty flavors are acceptable. A light grainy spiciness from rye malt should be present. Low yeast-derived fruitiness is acceptable but not required. Rye malt contributes to a dry finish; residual sweetness should be low to none. The bitterness, hop flavor and dryness may linger into the aftertaste but should not be harsh. A very light, clean alcohol flavor may be noted in stronger versions. A modern American craft beer variation of American IPA. Rye malt character should be noticeable, otherwise enter in American IPA. Oak is inappropriate in this style; if noticeably oaked, enter in wood-aged category

| Vital Statistics: | OG: 1.056 – 1.075 | FG: 1.008 – 1.014 |
|-------------------|-------------------|-------------------|
| IBUs: 50 – 75 | SRM: 6 – 14 | ABV: 5.5 – 8.0% |

Commercial Examples: Arcadia Sky High Rye, Bear Republic Hop Rod Rye, Founders Reds Rye, Great Lakes Rye of the Tiger, Sierra Nevada Ruthless Rye

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

9lbs US 2 Row
2lbs Rye Malt

Remove the Flaked Rye and weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to .5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
