



May all your fermentations be Great Fermentations!

Alefest Rye IPA – A favorite at the beerfest!

Spicy rye malt combined with a load of American hops creates an explosion of taste in your mouth. Citrus and grapefruit notes from the hops are well-balanced by a huge malt backbone and a subtle spiciness from the rye.

BEER SPECS

Original Gravity:

1.055 —1.057 @ 65% efficiency

1.059 —1.061 @ 70% efficiency

1.064 —1.066 @ 75% efficiency

Final Gravity: 1.013—1.016

IBU: 60-65

ABV%: 5.1% - 7.0%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

8.5 lbs. 2-Row Brewer's Malt

3.0 lbs. Rye Malt

0.75 lb. Munich Malt

0.50 lb. Crystal 40L Malt

0.50 lb. Carapils Malt

0.50 lb. Flaked Wheat

FERMENTABLES

0.75 oz. Perle hops, added at the beginning of the 60 minute boil

0.75 oz. Columbus hops, added at the beginning of the 60 minute boil

0.50 oz. Cascade hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.50 oz. Cascade hops, added 5 min from the end of the boil

1.00 oz. Columbus hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1335 British Ale II, or Safale S-05 dry yeast

