



Ryeteous Ryewine – Our Brewer's Reserve series Ryewine!

Like a barleywine, but with a rye spice that comes from a generous dose of rye! Our Brewer's Reserve ryewine is a big beer with a lot of hops to balance out the malt character and rye spice. A beer that does good with age, this ryewine is great to brew now and drink a few months down the road!

BEER SPECS

Original Gravity:

1.079—1.081 @ 65% efficiency

1.085—1.087 @ 70% efficiency

1.091—1.093 @ 75% efficiency

Final Gravity: 1.019—1.022

IBU: 75-82

ABV%: 7.5% - 9.7%

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 great ryewine with good malt and some residual sweetness. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

13 lbs. 2-Row Brewer's Malt

2 lbs. Rye Malt

1.5 lbs. Crystal 80L Malt

1 lb. Flaked Rye

1 lb. Munich Malt

FERMENTABLES

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

1.5 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

1.0 oz. Chinook hops, added 5 min from the end of the boil

1.5 oz. Columbus hops, added at the end of the boil

1.5 oz. Cascade hops, added as a dry hop

1.0 oz. Centennial hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Imperial Organic Yeast A07 Flagship or Safale S-05 Dry Yeast. **Two to three packs of yeast or an appropriate starter are recommended.**

