



# DON'T MAKE ME RYE – PALE ALE



## ALL-GRAIN METHOD (13035)

- 4.5kg SM Maris Otter



## SPECIALTY MALTS

- 1kg WY Rye Malt
- 0.1kg WY Caramel Rye



## SUGGESTED YEAST

### Liquid:

- Wyeast 1056 American Ale

### Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale
- MJ M44 West Coast



## HOPS

**Note: Times refer to 'time remaining in boil'**

- |                       |   |          |                  |
|-----------------------|---|----------|------------------|
| ▪ 15g Magnum          | @ | 60 min   | (Bittering hops) |
| ▪ 30g Northern Brewer | @ | 15 min   | (Flavour hops)   |
| ▪ 30g Northern Brewer | @ | 5 min    | (Aroma hops)     |
| ▪ 30g Northern Brewer | @ | Dry hops | (3 to 7 days)    |



## OTHER ADDITIONS

**Note times refer to 'time remaining in boil'**

- Whirlfloc Tablet @ 10 min (Boil)

**A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes**



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 68°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.052

Estimated F.G. : 1.013

Estimated ABV : 5.1%

SRM : 5.9

IBUs : 39

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A decidedly hoppy and bitter, moderately strong American pale ale, showcasing American and New World hops and rye malt. The balance is hop-forward, with a clean fermentation profile, dry finish, and clean, supporting malt character.

**Aroma:** A prominent to intense hop aroma featuring one or more characteristics of American or New World hops. It may have a low, peppery rye malt character. Fruity esters from fermentation may be present however a clean fermentation profile is also acceptable.

**Appearance:** Colour ranges from medium gold to light-reddish amber. Should be clear.

**Flavour:** Hop flavour is medium to very high. Medium high to very high hop bitterness. A light grainy spiciness from rye malt should be present. A very light, clean alcohol flavour may be noted in stronger versions.

**Mouthfeel:** Medium-light to medium body with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency.