

THE BEVERAGE PEOPLE
1845 PINER ROAD, SUITE D
SANTA ROSA, CA 95403
(707) 544-2520

“Fresh Hop” Rye Ale (5 gallons – All Grain Recipe)

5 lbs. U.S. 2-row pale malt (1.7L)
1 lb. U.S. 6-row Malt (1.8 L)
2 lbs. Rye Malt (3 L)
1 lb. Flaked rye (0.8L)
1/2 lb. Munich Malt (6.5L)
1/2 lb. Carapils Malt (1.2L)
1/2 lb. Rice Hulls
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
1 tsp. Irish Moss
1/2 oz. Hallertau Hop Pellets (60 Min.) 8.0 IBU
1/2 oz. Perle Hop Pellets (30 Min.) 5.3 IBU
10 to 20 oz. Fresh Picked “wet” Hops (Probably 10 to 20 IBU) (15 Min.)
Water to five gallons
3/4 cup Corn Sugar for Priming
1 vial 1056 Chico Ale or WLP002 English Ale Yeast
SG 1.056
IBU about 23 to 33

Mash grains, including flaked rye and rice hulls, together at 150 degrees F. for 60 minutes. Use a 60 Minute boil, adding hops as indicated above. Ferment at ale temperature.

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