

Resistance Rye IPA

DATE: _____

O.G: _____ F.G _____

Expected OG-1.059

Expected FG-1.015



Ingredients:

6.6 lbs Rye LME
1 lbs Pale Ale DME
1 lb Munich DME
0.5 lb Weyerman CaraRye
0.5 lb Proximity Crystal 80L
0.5 lb Flaked Wheat
1 oz Columbus Hops
1 oz Amarillo Hops
1 oz Simcoe Hops
2 oz Mosaic Hops (**DRY HOP**)

1 pkg Fermentis S-05 American Ale Yeast
5 oz priming sugar/corn sugar / caps

It's your brew day!

Before you start, clean and sterilize ALL equipment. We recommend using Star San, which is 1 fluid ounce of Star San to 5 gallons of water.

You will need about 1.5-2 gallons of water to begin your beer. We suggest using water you like to drink-tap water, bottled water, any water is fine as long as it taste good! Place the water in a pot big enough to allow at least 4" inches of space on top for malt extract, heavy boils and additional ingredients.

Place the **grain in the grain bag and add to the water**. You are making a grain tea that will add some sugar, some color and some flavor to the final product. You want to keep the bag as loose as possible so water flows through and around the grains. Taste it!

Allow the grains to steep for 20-30 minutes at about 160 degrees F. Temperature control is important in brewing. Essentially, don't let the water come to a full boil with the grain bag and try to keep it between 150F and 160F. If it does start to boil, do not worry, just turn down the heat. Your beer will still be fine.

Remove the grains and grain bag and discard them. You can now start adding the **6.6 lbs Pilsner liquid malt extract**. Make sure to stir it in well. Once added, bring the sweet wort to a boil, if it is not already there.

Start your timer to **60 minutes**. **At 60 minutes, add 1oz of Columbus Hops. At 10 minutes, add 1oz of Amarillo Hops. At 5 minutes add 1oz of Simcoe Hops.** Remember, when brewing, the clock starts at 60 minutes and goes backwards for hop additions. Therefore, if a recipe calls to add a hop at 60 minutes, it will be your first addition.

Equipment needed for your brew day:

- 4 Gallon Brew Pot (or larger)
- Hydrometer
- 6.5 Gallon Fermenter
- Thermometer
- Airlock
- Cleaner
- No-rinse Sanitizer
- Long Spoon or Paddle Cleanser

Prepare to transfer into your primary fermenter. It should have been cleaned and sterilized already. Put about 2-3 gallons of cold water in the fermenter, this will help cool the boiling wort quickly. We recommend bottled water as it is sanitized.

Cool down your wort either by surrounding it with ice water, or we recommend using a wort chiller. Once it's cooled, add your wort to the primary fermenter and then top with additional cold water to bring up the volume to 5.0-5.25 gallons. This is the perfect time to **take your Original Gravity, and log it.**

Check your temperature. As long as it is below 85F for an ale kit or 65F for a lager kit, you can pitch the yeast. Your kit contains **Safale S-05 American Ale Yeast**. What this entails is sanitizing your hands and the dry yeast sachet and tearing it open and sprinkling the yeast on top of the now cooled wort. Make sure nothing drops in the wort and anything that comes in contact with it is sanitized.

Immediately put the sanitized lid on the fermenter with the airlock in place. Put a distilled spirit in the airlock to prevent any bacteria from entering the fermenting beer. The beer should be left in a cool, dark place where it will not be disturbed.

After fermentation is complete, the spirits in the airlock are at equilibrium and there are no more bubbles. This should take 5-10 days.

Many brewers will choose to do a secondary fermentation. Secondary fermentation is the process of taking a "finished" beer and transferring to another sanitized fermenter. It is good for clearing, aging, and flavor additions for your beer. This is where you can get really creative! **In this recipe, we use 2 oz of Mosaic Hops for a dry hop! Let these hops steep 5-7 days before bottling or kegging in either the end of primary or secondary.** Seal, and replace your airlock. Let it sit another 7 days.

Prepare to bottle. Sanitize everything, including the bottles and the caps. Transfer your beer from the fermenter to your bottling bucket. Be careful not to splash the beer since this will cause oxidation. An auto siphon will transfer it slowly. Once in the bottling bucket, place the lid on the bottling bucket with the fermentation lock in place. Draw off (through the spigot) about a pint into a small pot. Bring the pint to a boil and stir in the **priming sugar (corn sugar)**. This will create your Co₂. Once all the corn sugar is dissolved, GENTLY pour this cooled solution back into the bottling bucket. Wait about 10- 15 minutes then, using the tubing and bottle filler, fill your bottles and cap them.

Store the bottles for about a week before trying them and keep in mind the carbonation will likely continue to improve and the flavors will continue to combine. If there are any questions or comments on this recipe, please feel free to contact **Quirky Homebrew Supply** at **303-457-3555**.

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