#39: Gone Awrye IPA (India Pale Ale)
Chris Swingley (16-Jan-2005)

Based on Denny Conn's Rye-PA, but simplified somewhat. A wide range of brewing disasters contributed to a slow start to fermentation, a low yield, and less beer than expected. I'll have to make this again and re-evaluate rye in an IPA.

Recipe (for 5 gallons final volume)

11½ pounds	(72%)	Crisp Maris Otter Pale Malt
3 pound	(19%)	Breiss Rye Malt
1¼ pound	(9%)	American Crystal 60L
1 ounce		Willamette whole hops, 5.1% AA (first wort hop)
1½ ounces		Chinook pellet hops, 12.2% AA (90 minutes)
1 ounces		Willamette whole hops, 5.1% AA (2 minutes)
1 ounce		Cascade whole hops, 4.5% AA (dry hopped in keg)
¼ teaspoon		Irish Moss (15 minutes)

Wyeast Labs 1028 London Ale Yeast, pitched at 68°F
Starter: No starter, pitched directly from XL pack (100 billion cells, supposedly)
Aeration: Drill aerator for three minutes after pitching

Water
- Fairbanks city water
- 40½ quarts water treated with:
  - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
- 24 quarts mash water treated with:
  - 2 teaspoons Gypsum. adds 91 ppm Calcium ion, 220 ppm Sulfite

Mash
- 24 quarts water @ 160°F, grist ratio of 1½ quarts:pound @ 149°F (Held 90 minutes). I had to use a secondary thermometer which probably isn't as accurate as the one I normally use.

Sparge
- 9½ quarts water @ 210°F, drain
- 7 quarts water @ 168°F, drain

Boil
- Boiled 8.0 gallons for 120 minutes to yield 5½ gallons wort
- Only managed to collect 4 gallons – hose braid in pot didn't work very well!

Fermentation
- Primary: plastic, 7 days, 68°F. Temperature range 66–68°F
- Secondary: glass, 13 days, 66°F. Gravity 1.019 at transfer, still fermenting

Packaging
- Kegged at 8 psi, 50°F (1.8 volumes CO_2)
- Conditioned for 8 weeks
- Ready to drink on 1-Apr-2005

Properties

Starting Gravity:	1.070	Final Gravity:	1.015
Original Extract:	17.1°Plato	Apparent Extract:	4.1°Plato
		Real Extract:	6.6°Plato
Alcohol:	7.1% by volume	Alcohol:	5.6% by weight
Apparent Attenuation:	76.1%	Mash Efficiency:	68%
Bitterness:	76 IBU	Color:	13°SRM
BU:SG:	1.09	BV:	2.36

Tasting Notes