

Rye Pale Ale

10BBL BATCH

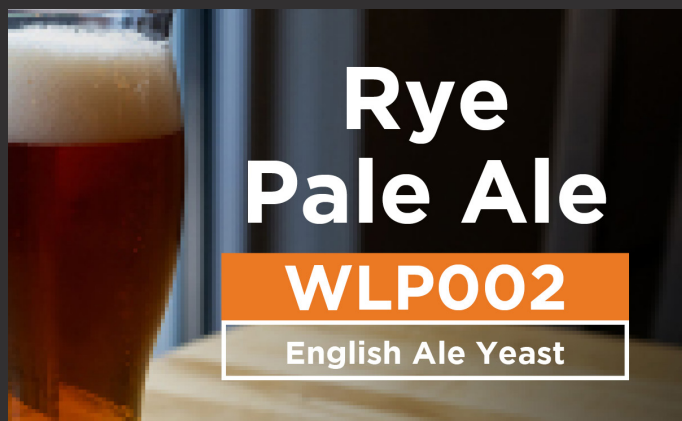
TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Rye ale is a beer that uses rye malt in place of some of the malted barley. Rye Malt can add some spicy flavor and its dryiness can go hand in hand with the resinous C hops used in the boil. Topped with Simcoe, Nelson Sauvin and Amarillo hops



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.



This is a classic ESB strain from one of England's largest independent breweries. Residual sweetness accentuates malt character along with mild fruity esters, adding complexity to the flavor and aroma of finished beers.

TASTING NOTES:

Grain | Lemon Zest | Rye Bread

TASTING NOTES:

Grapefruit | Bread Crust | Wood

STATS	
ABV(%):	5.5
IBU (ppm):	47.5
OG/Plato:	1.050/12.4P
FG/Plato:	1.008/2.0P
Gluten (ppm):	< 20

STATS	
ABV(%):	5.2
IBU (ppm):	50
OG/Plato:	1.050/12.4P
FG/Plato:	1.010/2.5P
Gluten (ppm):	51.0

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

Rye Pale Ale

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST: 2 PurePitch Next Generation Pro Pouches
Pitching rate in million cells/mL/°Plato: 1.21

WLP001 California Ale Yeast®
or **WLP002 English Ale Yeast**



HOPS:

BOIL
Chinook (1kg/60min)
Cascade (1kg/5min)

WHIRLPOOL
Chinook (0.5kg/20min)
Nelson Sauvin (1kg/20min)
Amarillo (0.75kg/20min)

DRY HOP
Simcoe (1kg)
Nelson Sauvin (2kg)
Amarillo (1.5kg)



MALT:

Pale Malt (280kg/78.9%)
Rye Malt (50kg/14.1%)
White Wheat (25kg/7%)

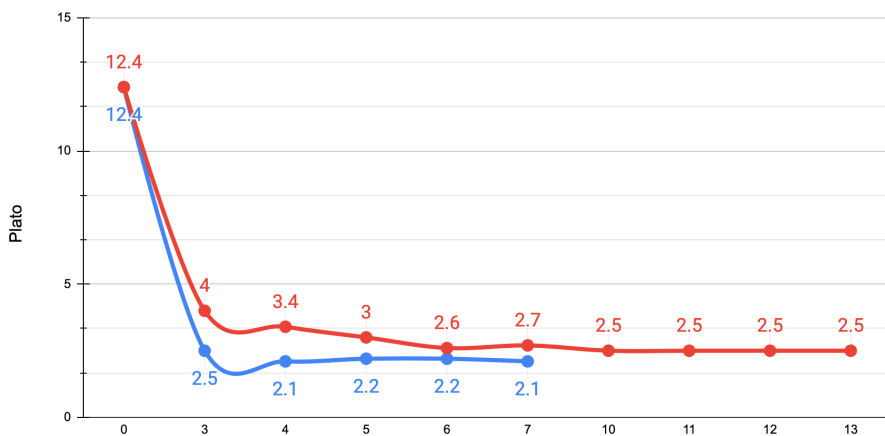


OTHER:

- ▶ **Rice Hulls**
- ▶ **Clarity Ferm** added at pitching
300ml in each FV
- ▶ **Brewzyme-D**
84mL per FV
- ▶ **Zinc Buddy**
65mL per FV

Gravity (Plato)

● WLP001 - California Ale Yeast ● WLP002 - English Ale Yeast



	WLP001	WLP002
App. Attenuation (%):	83.4	80.1
Starting pH:	4.9	4.9
Final pH:	4.4	4.3
Ferm Temp (°C)	21	19
Ferm Temp (°F)	70	66
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	17.2	26.2

