

# AMERICAN RYE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

American Rye: expect a medium-light body, modest bitterness, and high drinkability. With American rye malt taking the stage you get the slick texture and the spicy taste of rye.

## O.G: 1042 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 6.25 lbs. Rahr 2-row Pale
- 1.75 lbs. Briess Rye Malt
- 0.75 lbs. Briess Caramel 40L

## BOIL ADDITIONS & TIMES

- 0.75 oz. Liberty (60 min)
- 1 oz Cascade (15 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safale US-05. Optimum temp: 59°-75 F.
- **LIQUID YEAST OPTION:** Wyeast 1056 American Ale. Flocculation: low-medium. Attenuation: 73-77%. Temperature Range: 60-72 F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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1 oz Cascade (15 min)

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