

DENNY'S WRY SMILE RYE IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Hefty in all respects, this IPA is full-bodied, hoppy, strong, and very unique.

O.G: 1.078 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11.25 lbs. Rahr 2-row pale
- 2.75 lbs. Weyermann Rye malt
- 1.0 lbs. Briess Crystal 60
- 0.5 lbs. Briess Carapils
- 0.5 lbs. Rahr White Wheat malt

BOIL ADDITIONS & TIMES

- 1 oz. Mt. Hood (first wort)
- 1 oz. Columbus (60 min)
- 1 oz. Mt. Hood (30 min)
- 1 oz. Mt. Hood (0 min)

DRY HOPS

- 1 oz. Columbus - add to secondary fermenter 1 week before packaging

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05.
Optimum temp: 59-75° F.
- **LIQUID YEAST OPTION:**
Wyeast 1450 Denny's Favorite 50.
Apparent attenuation: 74-76%. Flocculation: low.
Optimum temp: 60°-70° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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DENNY'S NOTES:

I started with a relatively straightforward American IPA recipe, and changed one thing at a time through 12-15 test batches until my wife and I agreed that the beer was perfect for our tastes. I'm happy that so many other people have found it perfect for their taste, too! When you pour the beer, the citrusy/floral aroma of the Columbus dry hops tickles your nose. When you take a sip, the beer opens with a bit of spicy hop flavor from the Mt. Hood first wort hops. The next thing that hits you is a slap in the face of bitterness from the Columbus. The flavor finishes with a back of the throat spiciness from the rye. The combination of rye and Wyeast 1450 gives the beer a nice full, silky smooth mouthfeel. I hope Wry Smile will be the hit at your house like it has at mine!