

# RYEPA (All Grain)

Official NORTHERN BREWER Instructional Document

With a reddish-golden hue and a good balance of firm body and lingering bitterness, this brew is a showcase of both hops and grain. The fruity/floral notes of Palisade hops are a perfect complement to the spicy flavor of rye malt.

## O.G: 1065 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 9.25 lbs. Rahr 2-row Pale
- 3 lbs. Briess Rye Malt
- 1 lbs. Briess Caramel 40L
- 0.25 lbs. Briess Caramel 80L

## BOIL ADDITIONS & TIMES

- 0.75 oz. Warrior (60 min)
- 1 oz. Palisade (15 min)
- 0.5 oz. Palisade (5 min)
- 0.5 oz. Palisade (dry hop)

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05.  
Optimum temperature: 59-75° F.
- **LIQUID YEAST OPTION:**  
Wyeast 1056 American Ale.  
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: 168° F for 10 minutes

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