

# Brown Eye Dry Rye

OG: 1.055 FG 1.015 ABV 5.5%

## Extract Recipe/Partial Mash:

7 lbs Light Malt Extract  
1 lb 2 Row Malt  
1 lb Rye Malt  
1 lb CaraRye Malt  
1/2 lb Chocolate Rye Malt  
1 1/2 oz Northern Brewer Hops 15 HBUs(Boiling)  
1/2 oz Northern Brewer Hops(flavor: 10 min)

Wyeast Thames Valley Ale

## For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz N Brewer Hops)
- Continue boiling for 50 mins then add 1/2 oz of N Brewer hops.
- Continue to boil for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

## All Grain Recipe:

10 lb 2 Row Malt  
1 lb Rye Malt  
1 lb CaraRye Malt  
1/2 lb Chocolate Rye Malt  
Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.