



# Crescent City Homebrewers

NAME: BiBS Summer Rye  
 STYLE: RYE IPA  
 BREWMASTER: Will Thompson

DATE: 6/13/26  
 BATCH SIZE(GALS): 57  
 HOST: Dumbo

## MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	1.8	90
Rye	1.025	3.7	30
Biscuit	1.025	23	7
Crystal 80	1.025	80	7
Crystal Red 200	1.025	200	3
			0
			137

O.G. projected  PLATO

COLOR SRM  EBC

## ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

## INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 34.25 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp  °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp  °F

HOP TYPE	AMT	aa	TIME
Exp 26	10	7.5	60
Exp 26	2	7.5	40
Centennial	2	8	40
Citra	2	12	40
Centennial	2	8	20
Citra	2	12	20
Ekuanot	4	23	20
Whirfloc 5 tabs			10
Azzaca	4	22	10
Citra	2	12	10
Centennial	2	8	0
Azzaca	2	22	0
Citra	2	12	0
Ekuanot	2	23	0

IBU'S old

IBU's Tinseth  64.4

## COMMENTS:

Use clean fermenting, high attenuative yeast, american ale or other. Attempt final gravity around 1.012 - 1.014

oz Total

FERMENTED AT  DEGREES WITH  YEAST,  DAYS.

O.G.  AT  TEMP. F.G.  AT  TEMP.

RACKED BEER:  % ALCOHOL BY VOL.

O.G. ACTUAL  PLATO  % ALCOHOL BY WT.

F.G. ACTUAL  PLATO