

# PRIVATE RYE—RYE BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Use your deductive powers to uncover a refreshing, easy drinking brown ale. You may observe a creamy biscuit, caramel, and toasty spice flavor, while an earthy cocoa and light hop character dominate the aroma. As you delve deeper, a light spice from the rye malt lurking in the shadows may reveal itself to you. Deceptively light in body, covertly big on flavor, and it's only available from Northern Brewer.

**O.G: 1.056 READY: 4 WEEKS**

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 9 lbs Briess Pale Ale Malt
- 1 lb Weyermann Rye Malt
- 0.25 lb Weyermann Chocolate Rye
- 0.25 lb English Medium Crystal
- 0.25 lb Briess Special Roast
- 0.125 lb English Black Malt

## BOIL ADDITIONS

- 0.5 oz Columbus (60 min)
- 1 oz Kent Goldings (10 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safale US-05. Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS:**  
Wyeast 1272 American Ale II. Optimum temp: 60-72° F.  
White Labs California V. Optimum temp: 66-70° F.
- **PRIMING SUGAR**  
- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Columbus (60 min)

1 oz Kent Goldings (10 min)

## YEAST

**DRY YEAST (DEFAULT):** Safale US-05.

Optimum temp: 59-75° F

## LIQUID YEAST OPTIONS:

Wyeast 1272 American Ale II. Optimum temp: 60-72° F.

White Labs California V. Optimum temp: 66-70° F.