

Turner T's Rye Heff V3

Recipe Turner T's Rye Heff V3 **Style** American Wheat or Rye Beer
Brewer Mathew T **Batch** 5.00 gal
All Grain

Recipe Characteristics

Recipe Gravity 1.067 OG **Estimated FG** 1.017 FG
Recipe Bitterness 23 IBU **Alcohol by Volume** 6.5%
Recipe Color 5° SRM **Alcohol by Weight** 5.1%

Ingredients

Quantity	Grain	Type	Use
5.00 lb	American two-row	Grain	Mashed
4.00 lb	American wheat	Grain	Mashed
3.00 lb	Flaked rye	Adjunct	Mashed
Quantity	Hop	Type	Time
1.00 oz	Hallertauer	Pellet	60 minutes
0.50 oz	Northern Brewer	Pellet	30 minutes
0.50 oz	Northern Brewer	Pellet	10 minutes
Quantity	Misc	Notes	
1.00 unit	American Wheat yeast	Yeast	
1.00 unit	Generic	Other	Pectic enzyme
1.00 unit	Generic	Other	nylon painters sack
1.00 unit	Generic	Other	5 Lemons
1.00 unit	Generic	Other	Rice Wholes
1.00 unit	Irish Moss	Fining	

Recipe Notes

Mash temp at least 151 degrees & no greater than 155 degrees
Strike temp of 170 degrees.
60 minute boil.

Batch Notes