

Date Brewed Aug 5th '14		Boil Time (min) 60	
Batch #		Post-Boil Volume (bbt) 20.1	
Beer Name MARRY MARYE		Fermentation	
Brewer KAR & JASON		Fermentor KES	
Grist		Fermentation Temp (F) 68	
Qty (lb)	Name	Yeast 00R	
28	MUNICH	Pitch Qty (L) 2 cups	
10	OAT FLAKES	From Batch # 1	
5	RYE MALT (VALLEY MALT)	Generation 7	
		Yeast Cell Count (cells/ml)	
5	RICE HOLLIS	Initial Gravity (P) 14.2	% BHY Actual
		Initial Gravity (pH) 5.54	
		Date : Grav : pH : SampleTemp	Date : Grav : pH : SampleTemp
		(L) 8/20 4.1 4.31 64.6	8/20 4.1 4.27 64.3 (R)
		75%	75%
43 ccs R.H.	= Total Weight (lb)		
Brewing Salts			
Qty (lb)	Salt Name		
		Final Gravity (P) 4.1	
		% ABV 6.7	% Attenuation 75
		Crash Date	
Mashing		Transfer Date	
Strike Water Temp (F)		Conditioning Tank	
Strike Water (gal) 13		Dry Hopping	
Temperature (F)	Rest (min)	Qty (lb)	Varietal Name
125	30	8/21 2oz	MOZAIC
146	30		
162	30		
172	OUT		
Vorlauf (min) 10 (11:24 - 11:34)		Packaging	
Vorlauf Gravity (P) -		Packaging Date 9-4	
Vorlauf (pH) -		CO2 Level (Vol)	
Sparge Temp (F) 178		Qty 50L	
Total Water Used (gal) 25		Qty 30L	
Sparge Time (min) 45 (11:45 - 12:30)		Qty 20L 1/	
Volume Collected (bbt) 22 gal		Qty Firkin	
Pre-Boil Gravity (P) 13.1		Qty Pin	
Pre-Boil (pH) 5.67		Notes STUCK MARY MARYE SPACE!	
Yeast Nutrient (oz) 0.5			
Super Moss (oz) 0.5			
Kettle Hops			
Time Added	Varietal Name	%AA	Qty (lb)
60	COLUMBUS	15.3	2oz
30	CHINOOK	12.7	1oz
0	MOZAIC	12.5	1oz
0	GALAXY	11.5	0.9oz

Marty McRye



Category: 6 - Light Hybrid Beer
Subcategory: D - American Wheat or Rye Beer

Author: HMac
Date: 8/1/14

Kettle Volume: 21.96 gal @ 212 °F (1.052) Efficiency: 75.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 20.12 gal @ 68 °F (1.055)

Ingredients:

28.0 lb (58.3%) Munich Malt; Best Malz - added during mash
10.0 lb (20.8%) Oat Flakes; Gilbertson & Page - added during mash
5.0 lb (10.4%) Rye Malt; ~~Canada Malt~~ *Valley Malt* - added during mash
5.0 lb (10.4%) Rice Hulls - added during mash
4.0 ea White Labs WLP001 California Ale
2.0 oz (40.0%) Columbus (15.0%) - added during boil, boiled 60 m
1.0 oz (20.0%) Chinook (13.0%) - added during boil, boiled 30 m
1.0 oz (20.0%) Mosaic™ (12.5%) - added during boil
1.0 oz (20.0%) Galaxy (13.0%) - added during boil

Style:

Recipe	Guideline
Original Gravity: 1.055	1.040 - 1.055
Terminal Gravity: 1.014	1.008 - 1.013
Color: 9.67 SRM	3.0 - 6.0
Alcohol: 5.41%	4.0% - 5.5%
Bitterness: 36.6	15.0 - 30.0



Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.052
Original Gravity: 1.055

	Apparent	Real	Weight	Calories
Attenuation: 75.0%		60.1%	Alcohol: 15.24 g	105.19 kcal
Terminal Extract: 1.014		1.021	Carbs: 19.09 g	72.55 kcal
			Protein: 1.34 g	5.35 kcal
% Alcohol: 5.41% ABV		4.24% ABW	Total: 183.09 kcal	

Notes:

Step Mash-
30mins @ 144F
30mins @ 162F
Out @ 172F