

LOVE2BREW

BRÜLOSOPHY SERIES: COLLABRÜATION RYE IPA (ALL-GRAIN)



brulosophy.com



"They who drink beer will think beer." The Brülosophy creed speaks to homebrewers around the world about our shared quest to brew better beer. Love2brew has partnered with Brülosophy to bring you a series of Beer Recipe Kits that are the product of the culmination of efforts from the Brülosophy team to experiment, tweak, and challenge brewing knowledge all for the purpose of brewing better beer. Collabrüation pours a hazy amber with an off-white head, your first sniff will lead you to a fresh bouquet of pears and sweet fruits. Moderate bitterness is supported by a heavy dosage of El Dorado and Simcoe create a blend of sweet fruits (think Jolly Ranchers) and an earthy pine that will swarm your taste buds upon first sip. Centennial and Columbus round out the juicy hop profile with tropical fruit flavors. Collabrüation is a new twist on your favorite style!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Days Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.066
- 7.3% ABV (Estimated)
- IBUs: 56.0
- SRM: 7.5
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 9 lb. Pearl Malt
- 2 lb. Rye Malt
- 1.5 lb. Vienna Malt
- 12 oz. Honey Malt

Hops

- 1/2 oz. Columbus (Bittering)
- 1/2 oz. Simcoe (Flavor)
- 1/2 oz. Simcoe (Aroma)
- 1.5 oz. El Dorado (Aroma)
- 1 oz. Centennial (Aroma)
- 1 oz. El Dorado (Dry Hop)
- 1/2 oz. Simcoe (Dry Hop)
- 1/2 oz. Columbus (Dry Hop)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs San Diego Super Yeast (WLP090)*
- Wyeast American Ale Yeast (1056)

*Recommended yeast for this brew.

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 9 lb. Pearl Malt
- 2 lb. Rye Malt
- 1.5 lb. Vienna Malt
- 12 oz. Honey Malt

MASH SCHEDULE:

Saccharification Rest: 150°F for 60 minutes

HOP ADDITIONS

- 1/2 oz. Columbus (60 Minutes)
- 1/2 oz. Simcoe (30 Minutes)
- 1/2 oz. El Dorado (20 Minutes)
- 1 oz. El Dorado (15 Minute Whirlpool)
- 1/2 oz. Simcoe (15 Minute Whirlpool)

- 1 oz. Centennial (Dry Hop)
- 1 oz. El Dorado (Dry Hop)
- 1/2 oz. Simcoe (Dry Hop)
- 1/2 oz. Columbus (Dry Hop)

NOTES:

Whirlpool Addition: Add whirlpool hops at flameout (0 minutes). Hops should remain in the wort for a minimum of 15 minutes as you whirlpool before you begin cooling.