



A **MoreBeer!**
Brewmaster Series
Recipe Kit

RYE'D PIPER



ALE INDUSTRIES



CUT THIS OUT FOR
YOUR TAP HANDLE

RYE'D PIPER

A Brewmaster Series Kit From Ale Industries

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1968 London ESB
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Lallemand Dry: London ESB

LME KIT

- 6 lbs Ultralight Liquid Extract
- 4 lbs 2-Row

SPECIALTY MALTS:

- 1.5 oz Crystal 75°L
- 1 lb Rye
- 4 oz Carafo II

DME KIT

- 5 lbs Light Dry Extract
- 4 lbs 2-Row

SPECIALTY MALTS:

- 1.5 oz Crystal 75°L
- 1 lb Rye
- 4 oz Carafo II

ALL-GRAIN KIT

- 11 lbs 2-Row

SPECIALTY MALTS:

- 1.5 oz Crystal 75°L
- 1 lb Rye
- 4 oz Carafo II

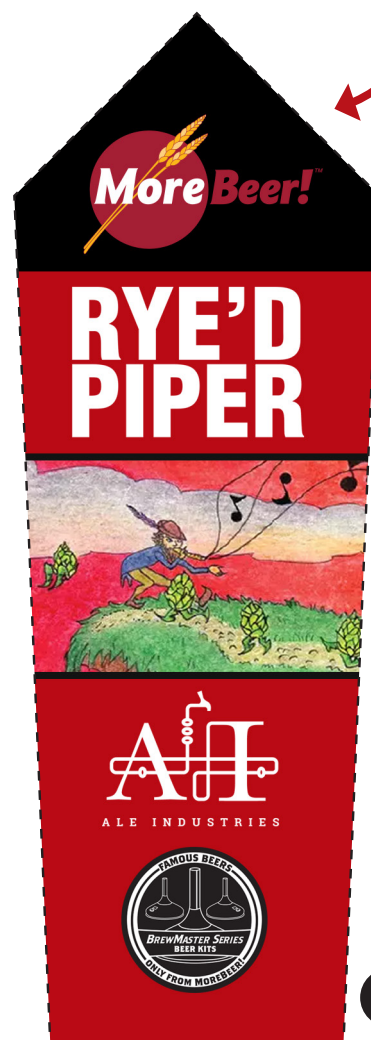
HOPS

- 0.5 oz Magnum – Boil 60 min
- 0.5 oz Northern Brewer – Boil last 15 min
- 0.5 oz Northern Brewer – Boil last 10 min
- 1 oz Willamette – Boil last 2 min
- 1 oz Willamette – Add at flameout/0 minutes
- 1 oz Cascade – Dry hops, added post fermentation 3–7 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT777



FITS OUR TAP HANDLE D1282 PERFECTLY



RYE'D PIPER

A Brewmaster Series Kit From Ale Industries

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66-68°F range. Add dry hops after primary fermentation is complete, allow 3-7 days of contact time before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

RYE'D PIPER
BY ALE INDUSTRIES
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.056-62

ACTUAL O.G.

SRM: 18

IBU'S: 33

EST. ABV %: 5.9

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!