

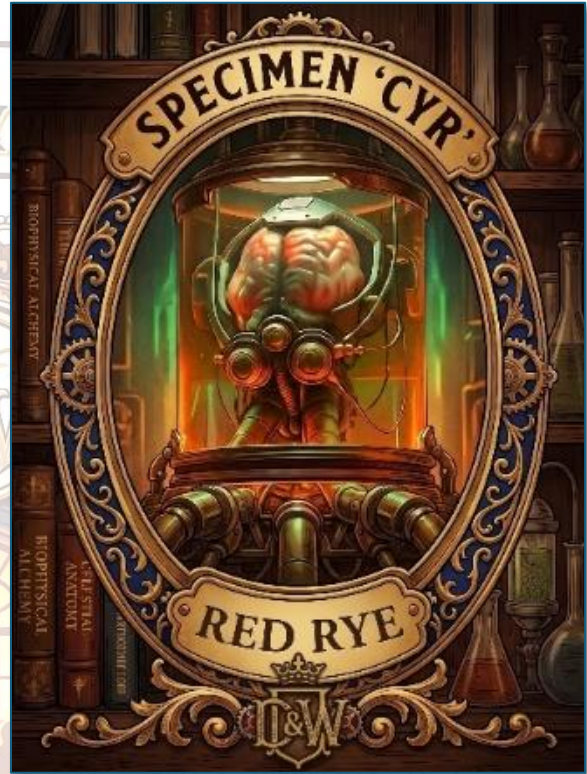
CYR OF CYRUS RED RYE ALE

Deeply Spiced. Classified Origins.

5-Gallon All-Grain Homebrew Recipe

THE CHARACTER

Down in the sixty-degree subterranean vaults of Duffy & Ward, there is a secret kept strictly off the ledgers. We call him Cyr. You won't find him pulling pints at the brass rail, but his quiet, relentless energy powers everything we do. Cyr's Red Rye Ale is a tribute to the hidden depths of the brewhouse. Forged with an earthy, spiced rye backbone and a deep, crimson finish, it is a complex pour built for those who understand that the most powerful forces in the room are often the ones you never see. It delivers a sharp, clean heat and a brew of extraordinary, silent voltage. Just don't ask Burton what powers the kettles.



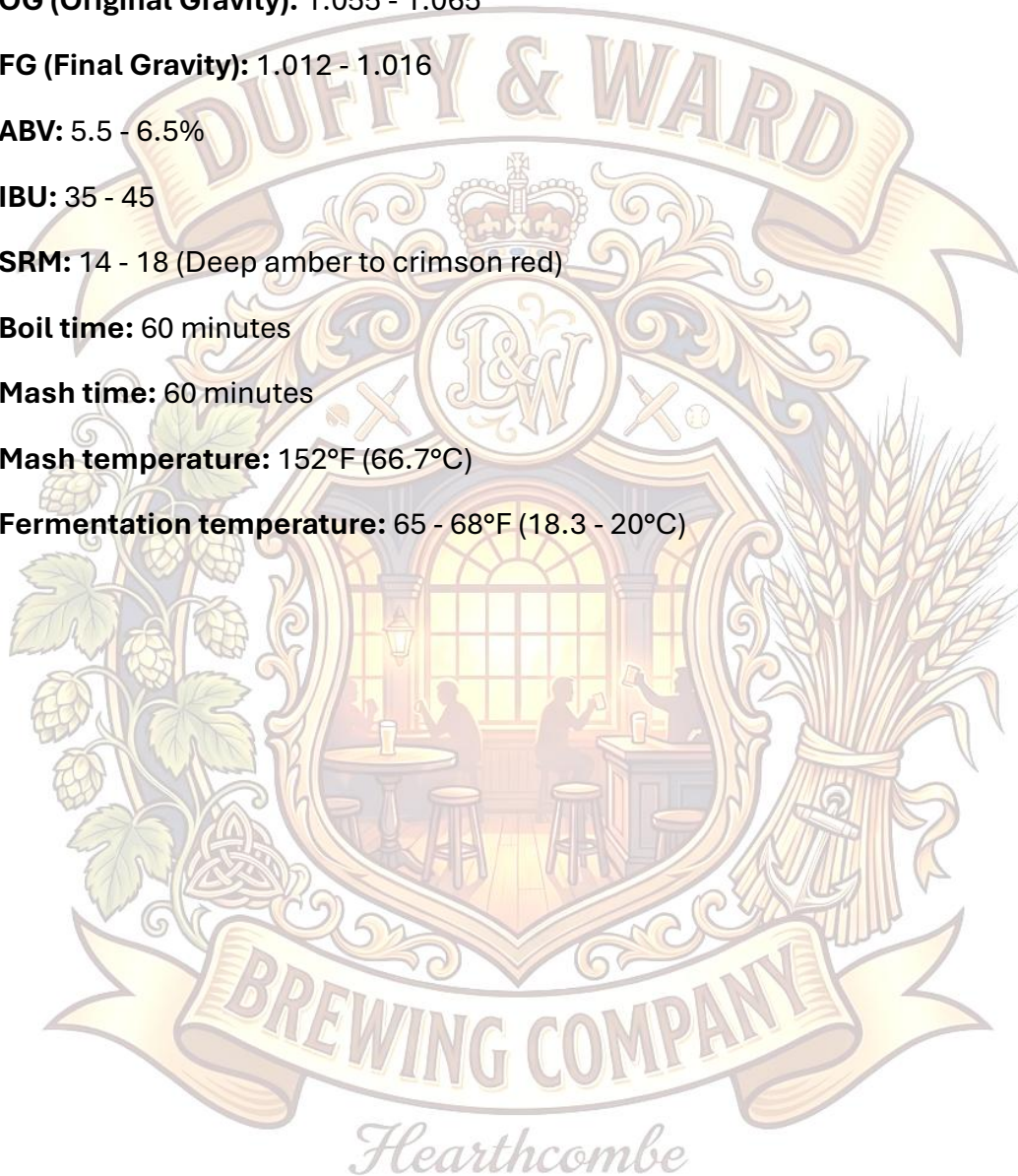
THE STYLE

Rye ales take the traditional amber or pale ale foundation and introduce rye malt, which imparts a distinct, spicy, and earthy complexity to the grain bill. While rye can be notoriously sticky and difficult to lauter in large amounts, a well-balanced red rye achieves a beautiful crimson hue and a sharp, clean bite that cuts through the malt sweetness. Cyr's Red Rye Ale is built on a rich, malty backbone but finishes with a persistent, energetic spice—much like the relentless current of a cold fusion engine humming beneath the floorboards.

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THE SPECS

- **Batch size:** 5 gallons (into fermenter)
- **Pre-boil volume:** 6.5 gallons
- **OG (Original Gravity):** 1.055 - 1.065
- **FG (Final Gravity):** 1.012 - 1.016
- **ABV:** 5.5 - 6.5%
- **IBU:** 35 - 45
- **SRM:** 14 - 18 (Deep amber to crimson red)
- **Boil time:** 60 minutes
- **Mash time:** 60 minutes
- **Mash temperature:** 152°F (66.7°C)
- **Fermentation temperature:** 65 - 68°F (18.3 - 20°C)



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THE WATER

Start with RO or distilled water — build from scratch. Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine. Target a balanced profile that slightly favors sulfate to accentuate the rye spice and hop bitterness.

- **Mineral Additions (for 8 gallons total water — mash plus sparge):**

- Gypsum (calcium sulfate): 5 grams
- Calcium chloride: 2 grams
- Epsom salt (magnesium sulfate): 2 grams
- Baking soda (sodium bicarbonate): 1 gram
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4



THE GRAIN BILL

This grain bill balances the deep maltiness of a red ale with the aggressive, earthy bite of rye. It is complex, heavily structured, and unforgiving if rushed.

- **Maris Otter pale malt: 7.5 lbs (60%)**
 - The biscuity English backbone that grounds the entire beer.
- **Rye Malt: 2.5 lbs (20%)**
 - The engine. Provides the signature earthy, spicy bite. Rye lacks a husk, so a generous handful of rice hulls in the mash is mandatory to prevent a stuck sparge.
- **Munich Malt: 1.0 lb (8%)**
 - Fills out the malt profile with a bready richness.
- **Crystal 60L: 1.0 lb (8%)**
 - Adds warm caramel sweetness to balance the rye spice and builds the deep amber color.
- **Melanoidin Malt: 0.25 lb (2%)**
 - Enhances the malt depth and pushes the red hue without adding astringency.
- **Roasted Barley: 2 oz (1%)**
 - A tiny whisper for color correction. This pushes the amber into a true, deep crimson red. Do not exceed this amount or the beer will taste roasted.
- **Rice Hulls: 0.5 lb (4%)**
 - Crucial for lautering. Mix thoroughly into the dry grain before mashing in to prevent the rye from turning into cement.
- **Total grain bill: approximately 12.5 lbs**

Mash Instructions:

- **Strike water volume:** approximately 4.7 gallons (1.5 quarts per pound)
- **Strike water temperature:** approximately 163°F
- **Mash in** at 152°F (66.7°C) — hold for 60 minutes.
- **Mash out** at 168°F for 10 minutes (highly recommended to loosen the sticky rye).
- **Vorlauf** until wort runs clear.
- **Sparge** with 170°F treated water to collect approximately 6.5 gallons pre-boil volume.



THE HOPS

The hops here need to support the rye spice without overpowering the malt. We want a sharp, clean bitterness and an earthy, slightly piney finish.

- **Chinook:** 0.5 oz at 60 minutes (bittering) — clean, sharp bitterness (approx. 25 IBU).
- **Willamette:** 1.0 oz at 15 minutes (flavor) — earthy, woody, slightly floral (approx. 8 IBU).
- **Cascade:** 1.0 oz at 5 minutes (aroma) — adds a bright citrus note to lift the heavy spice (approx. 5 IBU).
- **Total IBU:** approximately 38



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THE YEAST

Primary recommendation: White Labs WLP001 (California Ale) or Wyeast 1056 (American Ale). We want a very clean, neutral fermentation that lets the rye and malt take center stage without fruity esters getting in the way.

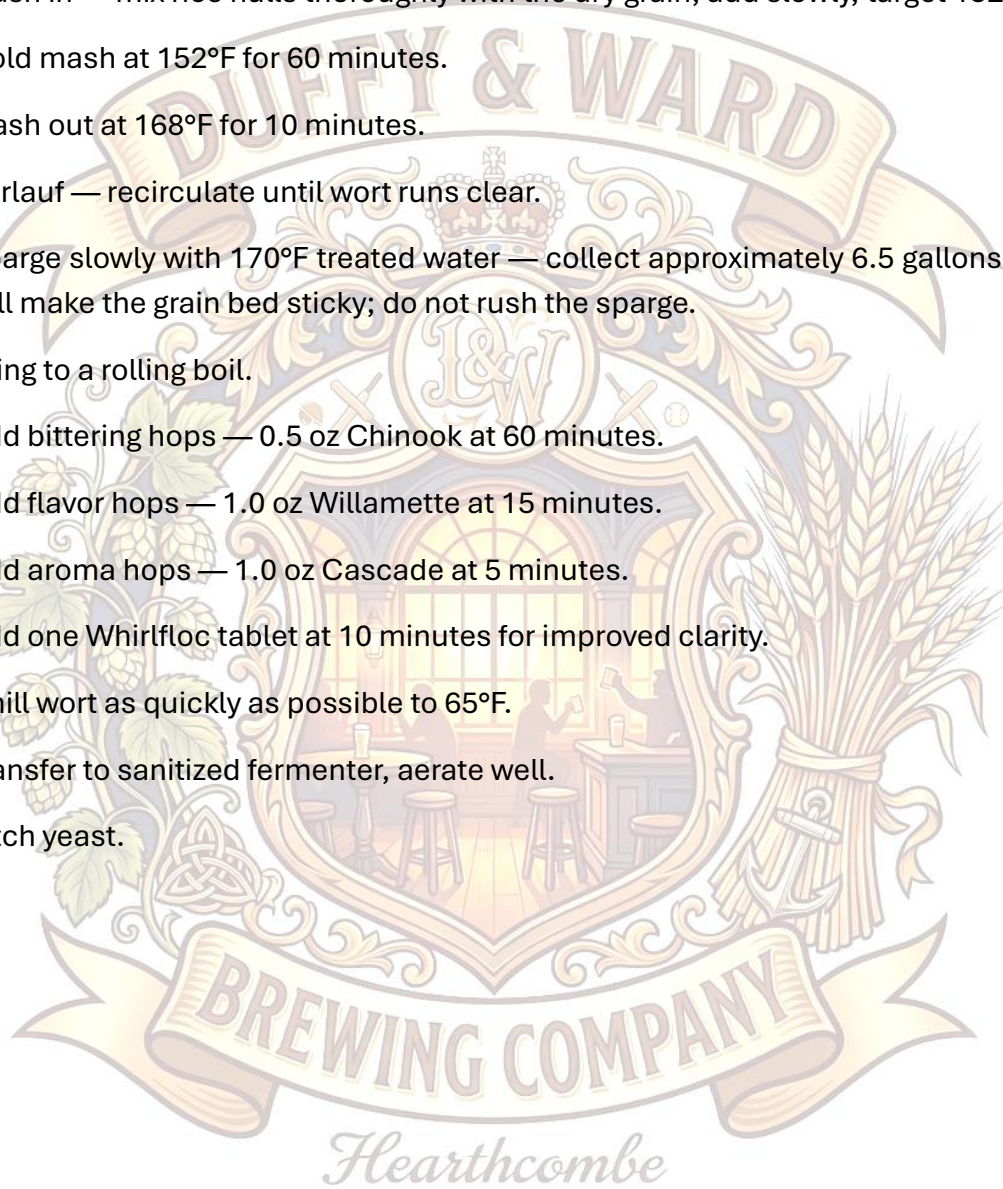
- **Alternative:** Safale US-05 (dry).



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THE PROCESS — Brew Day

1. Collect and treat water — RO or distilled, add minerals, add Campden tablet.
2. Heat strike water to approximately 163°F.
3. Mash in — mix rice hulls thoroughly with the dry grain, add slowly, target 152°F.
4. Hold mash at 152°F for 60 minutes.
5. Mash out at 168°F for 10 minutes.
6. Vorlauf — recirculate until wort runs clear.
7. Sparge slowly with 170°F treated water — collect approximately 6.5 gallons. The rye will make the grain bed sticky; do not rush the sparge.
8. Bring to a rolling boil.
9. Add bittering hops — 0.5 oz Chinook at 60 minutes.
10. Add flavor hops — 1.0 oz Willamette at 15 minutes.
11. Add aroma hops — 1.0 oz Cascade at 5 minutes.
12. Add one Whirlfloc tablet at 10 minutes for improved clarity.
13. Chill wort as quickly as possible to 65°F.
14. Transfer to sanitized fermenter, aerate well.
15. Pitch yeast.



FERMENTATION

- **Primary fermentation:** 65-68°F for 10-14 days.
- Start at 65°F to ensure a clean profile, letting it rise naturally to 68°F toward the end to ensure full attenuation.
- Target FG: 1.012 - 1.016.

CONDITIONING & PACKAGING

- **Cold crash** at 34-38°F for 3-5 days. Rye beers can be notoriously hazy, so cold crashing (and optionally using gelatin) is highly recommended.
- **Kegging (Preferred):** Carbonate at 10-12 PSI at 38°F for 5-7 days. Target carbonation: 2.3 - 2.5 volumes CO₂.
- **Bottling:** Prime with 4.0 oz corn sugar for a slightly higher carbonation than the English styles.



TASTING NOTES — What To Expect

- **Appearance:** Deep, glowing crimson-amber with a dense, off-white head.
- **Aroma:** Earthy spice, toasted caramel, and a bright, slightly piney/citrus hop note.
- **Flavor:** A rich, bready malt opening that quickly gives way to the sharp, energetic bite of rye. The caramel malt balances the spice perfectly, while the firm hop bitterness ensures the finish is clean and dry.
- **Mouthfeel:** Medium-full body with a slight slickness from the rye, cut by crisp carbonation.

FOOD PAIRINGS

This is a sharp, flavorful beer that stands up to bold foods. It pairs exceptionally well with sharp cheeses, heavily spiced meats, or anything with a bit of a bite. It would be brilliant alongside a hearty serving of griddled Irish potato cakes served with fresh herbs.

