

LOVE2BREW

JUICE BOX - RYE IPA (ALL-GRAIN)



Introduced to the world at the 2015 National Homebrewers Conference, Juice Box is our aptly named Rye IPA that bursts with a wide array of fruit flavors with a subtle Rye spice background. Pours a deep orange, slightly reddish brew that laces the glass with a fluffy off-white head. Aroma and flavor consist of a fruit melody ranging from orange, mango, blueberry, passionfruit, melon, with a slight Rye spice that lingers on the back of your tongue. Tested and voted on by fellow homebrewers, this fruit-forward IPA is now released upon the world! Give it a squeeze today!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Day Secondary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.064
- 6.7% ABV (Estimated)
- IBUs: 108.7
- SRM: 13.3 (Dark Copper)
- 90 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 6.5 lb. 2-Row Pale Malt
- 3 lb. Rye Malt
- 1 lb. Munich Malt
- 8 oz. CaraRye
- 8 oz. Caramel 60L
- 8 oz. Caramel 80L

Hops

- 1 oz. Mosaic (Bittering)
- 2 oz. Mosaic (Flavor)
- 3 oz. Mosaic (Aroma)
- 2 oz. Mosaic (Dry Hop)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs Dry English Ale Yeast (WLP007)
- Wyeast American Ale Yeast (1056)

Other

- 8 oz. Corn Sugar
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 6.5 lb. 2-Row Pale Malt
- 3 lb. Rye Malt
- 1 lb. Munich Malt
- 8 oz. CaraRye
- 8 oz. Caramel 60L
- 8 oz. Caramel 80L

MASH SCHEDULE:

Saccharification Rest: 153°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Mosaic (90 Minutes)
- 2 oz. Mosaic (30 Minutes)
- 8 oz. Corn Sugar (15 Minutes)
- 1 oz. Mosaic (10 Minutes)
- 1 oz. Mosaic (5 Minutes)
- 1 oz. Mosaic (0 Minutes)

- 2 oz. Mosaic (Dry Hop)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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