

LOVE2BREW

RYE PALE ALE (ALL-GRAIN)



Rye Pale Ales are the perfect brew for someone looking for something more from their Pale Ale. Pouring a dark gold with a lacey white head this easy to drink beer begins with a bouquet of tropical orange in the nose from the use of Amarillo hops. As you enjoy your first sip you'll notice a medium bodied brew with wisps of citrus flavor woven into the spiciness provided by the Rye Malt and Palisade hops. The distinct Rye spice will linger on your palate long after you put your glass down. Enjoyable any time of the year this is a great kit for those who want an easy to drink beer with a lot of depth.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 2 Week Bottle Conditioning
- Original Gravity: 1.053
- 5.7% ABV (Estimated)
- IBUs: 39.5
- SRM: 7.0 (Gold)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 7 lb. 2-Row Brewers
- 2 lb. Rye Malt
- 1 lb. Caramel 20L
- 8 oz. Honey Malt

Hops

- 1 oz. Palisade (Bittering)
- 1 oz. Amarillo (Aroma)
- 1 oz. Palisade (Aroma)
- 1 oz. Amarillo (Dry Hop)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs San Diego Super Yeast (WLP090)
- Wyeast Denny's Favorite 50 (1450)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 7 lb. 2-Row Brewers
- 2 lb. Rye Malt
- 1 lb. Caramel 20L
- 8 oz. Honey Malt

MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1 oz. Palisade (60 Minutes)
- 1 oz. Amarillo (10 Minutes)
- 1 oz. Palisade (0 Minutes)

- 1 oz. Amarillo (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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