



RON MEXICO PALE ALE

American Pale Ale

Recipe courtesy of Vinnie Cilurzo of Russian River Brewing Co.

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.045	1.012	~6.3%

MALT / FERMENTABLES

8.1 lbs 2-row Malt
 .37 lb Acid Malt
 .2 lb CaraPils
 .1 lb Caramel/Crystal 60°L

HOPS

1 oz. Sabro (HBC 438) Hops @ 90 minutes
 .5 oz. Sabro (HBC 438) Hops @ 15 minutes
 2 oz. Sabro (HBC 438) Hops @ 0 minutes
 2 oz. Sabro (HBC 438) Hops – Dry Hop #1
 2.4 oz. Sabro (HBC 438) Hops – Dry Hop #2

YEAST

White Labs California Ale Yeast - WLP001
 or
 Wyeast American Ale Yeast - 1056

PROCESS

Mill grains and mash at 156° F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Add .1 oz. of Columbus hops at start of boil and follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Add 2 oz Sabro Hops with 0 minutes left and turn off heat.

Chill wort to ~68°F, aerate, and pitch your yeast.
 Ferment @ 68°-70°.

Add Dry Hop #1 on Day 7 of fermentation.
 Add Dry Hop #2 on Day 12 of fermentation.

Bottle or keg on Day 15.