



## RON MEXICO PALE ALE

### SUGGESTED YEAST

White Labs: WLP001 California  
 Wyeast: 1056 American  
 Imperial: A07 Flagship  
 Omega: West Coast Ale I  
 CellarScience Dry: CALI  
 Fermentis Dry: US-05 American

### LME KIT

- 7 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

#### SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Acidulated

### DME KIT

- 6 lbs Light Dry Extract
- 4 oz Maltodextrin

#### SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Acidulated

### ALL-GRAIN KIT

- 9 lbs 2-Row
- 8 oz Carapils

#### SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Acidulated

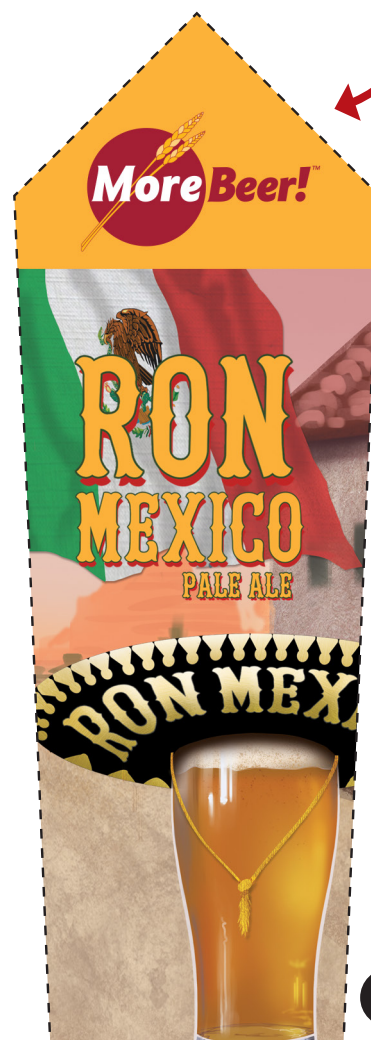
### HOPS

- 0.5 oz Magnum – Boil 60 min
- 1 oz HBC 438 – Boil last 15 min
- 3 oz HBC 438 – Boil last 1 min
- 1 oz HBC 438 – Dry Hop #1, added post fermentation 6–8 days before packaging
- 1 oz HBC 438 – Dry Hop #2, added post fermentation 3–5 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT288



FITS OUR TAP HANDLE D1282 PERFECTLY



# RON MEXICO PALE ALE

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 68–70°F range. Add the first dry hop addition once primary fermentation is complete and allow 6–8 days of contact time. Add the second addition of dry hops 2–3 days after you added the first addition. Allow 3–5 days of contact time, then proceed to packaging.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

RON MEXICO PALE ALE KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://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](mailto:info@morebeer.com)

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.045–49

ACTUAL O.G.

SRM: 7

IBU'S: 55

EST. ABV %: 4.6

ACTUAL ABV %:

DATE BREWED:

NOTES:

## 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](https://morebeer.com/calculator)

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