




## Hombre India Pale Ale

| Color   | Stats |       | Specifics   |           | Style Comparison |       |              |       |
|---|-------|-------|-------------|-----------|------------------|-------|--------------|-------|
|  | OG    | 1.067 | Boil Volume | 4 gallons |                  | Low   |              | High  |
|   | FG    | 1.017 | Batch Size  | 6 gallons | OG               | 1.050 | <b>1.067</b> | 1.075 |
|   | IBU   | 136   | Yeast       | 75% AA    | FG               | 1.012 | <b>1.017</b> | 1.016 |
|   | ABV   | 6.5 % |             |           | IBU              | 40    | <b>136</b>   | 60+   |
|   | SRM   | 10    |             |           | SRM              | 8     | <b>10</b>    | 14    |
|   |       |       |             |           | ABV              | 5     | <b>6.5</b>   | 7.8   |

### Fermentables - Partial

| % Weight | Weight (lbs) | Grain                  | Gravity Points | Color |
|----------|--------------|------------------------|----------------|-------|
| 49.2 %   | 6.00         | American Two-row Pale  | 27.7           | 1.8   |
| 8.2 %    | 1.00         | Munich Light           | 4.1            | 1.3   |
| 8.2 %    | 1.00         | British Brown          | 4.0            | 11.7  |
| 24.6 %   | 3.00         | Light Dry Malt Extract | 22.5           | 1.0   |
| 8.2 %    | 1.00         | Cane sugar             | 7.7            | 0.2   |
| 1.6 %    | 0.20         | Belgian Aromatic       | 0.8            | 0.8   |
|          | 12.20        |                        | 66.8           |       |

### Hops

| % Wt   | Weight (oz) | Hop      | Form   | AA%  | AAU  | Boil Time | Utilization | IBU  |
|--------|-------------|----------|--------|------|------|-----------|-------------|------|
| 5.6 %  | 1.00        | Columbus | Pellet | 13.5 | 13.5 | 60        | 0.041       | 55.3 |
| 5.6 %  | 1.00        | Cascade  | Pellet | 5.4  | 5.4  | 30        | 0.022       | 11.9 |
| 11.1 % | 2.00        | Cascade  | Pellet | 5.4  | 10.8 | 20        | 0.015       | 15.8 |
| 16.7 % | 3.00        | Amarillo | Pellet | 7.0  | 21.0 | 15        | 0.012       | 24.6 |
| 16.7 % | 3.00        | Cascade  | Pellet | 5.4  | 16.2 | 10        | 0.009       | 14.2 |

|        |       |          |        |      |      |   |       |       |
|--------|-------|----------|--------|------|------|---|-------|-------|
| 11.1 % | 2.00  | Amarillo | Pellet | 6.9  | 13.8 | 5 | 0.007 | 10.1  |
| 8.3 %  | 1.50  | Columbus | Pellet | 13.5 | 20.3 | 2 | 0.001 | 3.0   |
| 8.3 %  | 1.50  | Amarillo | Pellet | 6.9  | 10.4 | 2 | 0.001 | 1.5   |
| 8.3 %  | 1.50  | Columbus | Pellet | 15.4 | 23.1 | 0 | 0.000 | 0.0   |
| 8.3 %  | 1.50  | Amarillo | Pellet | 7.0  | 10.5 | 0 | 0.000 | 0.0   |
|        | 18.00 |          |        |      |      |   |       | 136.4 |

O.G. (Actual) 1.066

F.G. (Actual) 1.011

ABV: 7.3%

**Dry hop: 2oz Amarillo for 10 days**