



# URBANAUT BERMUDA TRIANGLE BRUT IPA

ABV	7.9%	IBU	20.0	OG	14.5°P
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## THE BEER

A spritz tropical splash of summer with notes of pinot gris, crushed white grapes and a handful of fresh-picked raspberries from the Enigma® hops by HPA. This beer is bright and refreshing, with a crisp, dry finish.

## THE BASICS

Volume	2400L
Boil volume	2900L
Target FG	0.0°P
Target OG	14.5°P
EBC	7
SRM	4
pH	4.35
Attenuation Level	100%

## METHOD + TIMINGS

### Mash

63°C	60mins
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### Fermentation

18°C
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## BREWERS TIP

The white wine characteristics of the Enigma® hops lend well to the Brut IPA style, which should exhibit Champagne-like effervescent qualities. Ultimately making this dry beer really pop with juicy red fruit flavours and accentuating the crisp finish.

**CONTACT YOUR LOCAL  
SALES REP TO BUY  
ENIGMA® HOPS SO YOU  
CAN MAKE AN EQUALLY  
AWESOME BEER.**

## INGREDIENTS

### Malt

Weyermann Bohemian Pilsner	550kg
Warminster Caragold	25kg
Best Caramel Pils	25kg
Gladfield Sour Grapes	6kg
Brown Rice Syrup	50kg

### Hops

Nelson Sauvvin™	1370g	Start	Day 1	100°C	Bitter
Enigma®	15000g	End	Day 1	80°C	Aroma
Enigma®	25000g	Dry Hop	Day 5	18°C	Aroma

### Yeast

US-05 + 500ml Amyloglucosidase added at D rest and dry hop

## RECOMMENDED SNACK PAIRING

Hapuka tacos with mango chilli line salsa, Thai red chicken curry or white chocolate panna cotta with raspberry coulis

