

**AUSSIE  
EXPLORER**  
MIXED PACK

# MOUNTAIN GOAT DAS IST ELLA HEFEWEIZEN

ABV 5.4% IBU 18.5 OG 13.5°P

## THE BEER

A classic hefeweizen that has been heavily dry hopped with Ella<sup>®</sup> by HPA makes for a match made in heaven. Classic banana from the yeast and creamy mouthfeel from the malted wheat works perfectly with the tropical flavour and aroma from the hops.

## THE BASICS

Volume	2200L
Boil volume	2400L
Target FG	3.5°P
Target OG	13.5°P
EBC	35
SRM	8
pH	4.5
Attenuation Level	74%

## METHOD + TIMINGS

### Mash

52°C	20mins
66°C	30mins

### Fermentation

21°C

## BREWERS TIP

Using large doses of Ella<sup>™</sup> in the dry hop brings out the tropical and peach aromas of the hop.

**CONTACT YOUR LOCAL  
SALES REP TO BUY ELLA<sup>™</sup>  
HOPS SO YOU CAN MAKE  
AN EQUALLY AWESOME  
BEER.**

## INGREDIENTS

### Malt

Gladfield Pilsner	300kg
Gladfield Malted Wheat	200kg

### Hops

Ella <sup>™</sup>	480g	Boil	30min	100°C	Bitter
Ella <sup>™</sup>	1200g	Whirlpool		100°C	Flavour
Ella <sup>™</sup>	15400g	Dry Hop	Day 7	21°C	Aroma

### Yeast

Bluestone Munich

## RECOMMENDED SNACK PAIRING

Goats cheese and salty crackers

