

THE BEER

Showcasing Ella™ hops by HPA, this Hazy DIPA is a display of the variety's unique prowess defined by its floral and spice character. Supported with Galaxy® hops by HPA to lend a citrus-peach component to the spectrum. It's a full gamut of aromatics and flavours that will take you on a journey. Where you go is up to you it's never been about the destination.

THE BASICS	
Volume	3500L
Boil volume	4000L
Target FG	3.5°P
Target OG	17.5°P
EBC Colour	9-11
EBC Hazy	180 - 230
рН	<4.4
Attenuation Level	79 - 81%

METHOD + TIMIN	IGS
Mash	
67-69°C	35-60mins
Fermentation	
22.5°C	

BREWERS TIP

It's important to balance brewing salts to fine tune grain flavour and underpin the hop profile.

CONTACT YOUR LOCAL

SALES REP TO BUY ELLA™

HOPS SO YOU CAN MAKE

AN EQUALLY AWESOME

BEER.

INGREDIENTS					
Malt					
BB Pale	34%				
Coopers Pale	45%				
Blue Lake Rolled Oats	11%				
Canadian Malted Oats	6%				
Bairds Torrified Wheat	4%				
Hops					
Ella™	5000g	Whirlpool		<90°C	Flavour/Aroma
Galaxy®	2520g	Whirlpool		<90°C	Flavour/Aroma
Ella™	48000g	Dry Hop	Post VDK	15°C	Aroma
Galaxy [®]	12000g	Dry Hop	Post VDK	15°C	Aroma
Yeast					
Verdant or New England					

RECOMMENDED SNACK PAIRING

Deep fried calamari on white roll with Kewpie mayonnaise

