

**AUSSIE
EXPLORER**
MIXED PACK

MISMATCH ENIGMA IPL IPL

ABV	5.5%	IBU	30.0	OG	13.0°P
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THE BEER

Everything you'd expect from an Aussie IPA, but it's made with a lager yeast strain to allow the Enigma® hops to shine. Think clean, crisp flavours of white grape, raspberry, redcurrant and rockmelon with a moderately bitter and seriously refreshing finish.

THE BASICS

Volume	3500L
Boil volume	4000L
Target FG	2.8°P
Target OG	13.0°P
EBC	14
SRM	7
pH	4.2
Attenuation Level	78%

METHOD + TIMINGS

Mash

60°C	60mins
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Fermentation

20°C

BREWERS TIP

Enigma® is versatile enough to be thrown in the Whirlpool and the Fermenter to great effect. One thing to be wary of is the high alpha acid percentage. Late whirlpool addition will help ensure minimal bitterness when using large quantities on the hot side.

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

INGREDIENTS

Malt

Coopers Pale Malt	575kg
Weyermann Munich I	125kg
Simpsons Light Crystal	25kg
Weyermann Wheat Malt	50kg

Hops

Enigma®	5000g	Whirlpool		95°C	Flavour/Aroma
Enigma®	25000g	Dry Hop	Day 7	20°C	Aroma
Centennial	15000g	Dry Hop	Day 7	20°C	Aroma

Yeast

Saflager W34/70

RECOMMENDED SNACK PAIRING

Cheese, charcuterie board or chicken korma

