

AUSSIE EXPLORER

MIXED PACK

NEWSTEAD HIDDEN GEM STRONG PALE ALE

ABV	6.0%	IBU	45.0	OG	14.3°P
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THE BEER

A cabaret of tropical lychee and fragrant grassy aromas with an earthy bitterness that's balanced by a slightly sweet and lightly spicy malt backbone allowing Topaz™ by HPA to shine bright.

THE BASICS

Volume	5000L
Boil volume	5250L
Target FG	3.1°P
Target OG	14.3°P
EBC	20
SRM	10
pH	4.3
Attenuation Level	79%

METHOD + TIMINGS

Mash

66°C	5mins
68°C	40mins
72°C	10mins
78°C	5mins

Fermentation

16°C	Yeast pitch
18°C	For first 55% of fermentation
22°C	For remaining 45% of fermentation

BREWERS TIP

Topaz™ gives awesome flavours and aromas to beer, but it has a high alpha acid content that can shed bitterness. Keep it out of the boil, but go hard in the whirlpool and dry hop. Reducing the temperature of the whirlpool also helps maximise hop flavour/aroma while keeping bitterness in check.

CONTACT YOUR LOCAL [SALES](#)

**[REP](#) TO BUY [TOPAZ™](#) HOPS SO
YOU CAN MAKE AN EQUALLY
AWESOME BEER.**

INGREDIENTS

Malt

Pale Malt	1000kg
Rye Malt	100kg
Munich Malt	50kg
Cara Rye	50kg
Victory Malt	23kg

Hops

Triumph	2500g	Start	Boil	100°C	Bitter
Triumph	2500g	Start	Whirlpool	80°C	Flavour/Aroma
Topaz™	15000g	Start	Whirlpool	80°C	Flavour/Aroma
Topaz™	40000g	Dry hop	Day 4	18°C	Aroma
Triumph	5000g	Dry hop	Day 4	18°C	Aroma

Yeast

Ale

RECOMMENDED SNACK PAIRING

Bahn Mi with chilli

