



SEVEN MILE PIAZZ OF TOPAZ AMERICAN WHEAT

ABV	4.8%	IBU	20.0	OG	10.9°P
-----	------	-----	------	----	--------

THE BEER

Heavy on wheat protein with a focus on fresh hop characters and a clean fermenting US yeast, this beer features a dazzling chorus of fresh lychee, star fruit and white grape.

THE BASICS

Volume	20L
Boil volume	25L
Target FG	1.8°P
Target OG	10.9°P
EBC	5
SRM	3
pH	4.4
Attenuation Level	81%

METHOD + TIMINGS

Mash

68°C	60mins
------	--------

Fermentation

19°C

BREWERS TIP

Keep hop addition contact times to a maximum of 48 hours. Only dry hop once the beer has passed VDK testing and is ready to chill.

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

INGREDIENTS

Malt

Pale Malt	2000g
Pale Australian Wheat	1300g
Acidulated Malt	90g
Chit Malt	500g
Golden Naked Oats	500g

Hops

Topaz™	4g	Boil	100°C	Bitter	
Eclipse®	8g	Whirlpool	95°C	Flavour	
Topaz™	8g	Whirlpool	95°C	Flavour	
Topaz™	40g	Dry hop	Day 18	2°C	Aroma
Nelson Sauvin	15g	Dry hop	Day 18	2°C	Aroma
Eclipse®	15g	Dry hop	Day 18	2°C	Aroma

Yeast

US-05

RECOMMENDED SNACK PAIRING

Eggs & bacon, spicy chicken burger, seafood or salad

