

EVEN FLOW MIXED PACK

BLACK HOPS INTERSTELLAR IPA

ABV 6.9% IBU 40.0 OG 14.9°P

THE BEER

Sweet mandarin and zesty citrus peel elevated by a refreshing and resinous quality. At the same time, punchy passionfruit mingles with juicy peach creating a supermassive tropical fusion. A final burst of bright citrus completes this extraordinary flavour odyssey.

THE BASICS

Volume	700L
Boil volume	720L
Target FG	2.3°P
Target OG	14.9°P
EBC	15.0
SRM	7.6
pH	5.3 knock out - 4.3 final beer
Attenuation Level	85.1%

METHOD + TIMINGS

Mash

65°C 60mins

Fermentation

18°C FR>20°C @ 6.5°P

BREWERS TIP

Soak INCOGNITO® containers in warm water to help it flow, and mix the liquid hops with hot wort before adding it to the kettle/whirlpool for better dispersion. Similarly, we solubilise SPECTRUM using DAW before addition during both active fermentation and end of fermentation to achieve maximum depth of aroma.

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

INGREDIENTS

Malt

Barrett Burston Pale Malt	150kg
Barrett Burston Wheat	10kg
Blue Lake Milling Rolled Oats	5kg
Best Chit Malt	3kg
Best Caramel Pils	3kg
Gladfield Sour Grapes	3kg

Hops

FLEX®	0.08kg	Start of boil	100°C	Bitter
Citra INCOGNITO®	0.5kg	Whirlpool	87°C	Bitter / Flavour / Aroma
Mosaic INCOGNITO®	0.5kg	Whirlpool	87°C	Bitter / Flavour / Aroma
Chinook INCOGNITO®	0.5kg	Whirlpool	87°C	Bitter / Flavour / Aroma
Galaxy® SPECTRUM	0.15g	Dry hop	8.4°P 18°C	Flavour / Aroma
Eclipse® SPECTRUM	0.34kg	Dry hop	8.4°P 18°C	Flavour / Aroma
Enigma® SPECTRUM	0.1kg	Dry hop	8.4°P 18°C	Flavour / Aroma

Yeast

US-05

RECOMMENDED SNACK PAIRING

Chicken enchiladas

