

THE BEER

Big passionfruit, tropical fruit and citrus fruit followed by more restrained floral and red berry vibes.

THE BASICS	
Volume	2500L
Boil volume	2700L
Target FG	2.5°P
Target OG	15.0°P
EBC	5.0
SRM	10.0
pH	4.3
Attenuation Level	85.0%

METHOD + T	IMINGS
Mash	
66°C	60mins
Fermentation	
16°C	

BREWERS TIP

When brewing with Aussie hops, especially in this style of beer which has a very lean malt profile, err on the side of caution when it comes to hop intensity to avoid some harsher characters coming through.

SALES REP TO BUY
LIQUID HOPS SO YOU
CAN MAKE AN EQUALLY
AWESOME BEER.

Managara					
INGREDIENTS					
Malt					
Pilsner		625kg			
Munich		50kg			
Hops					
Mosaic® SPECTRUM	1kg	Dry hop	Day 1	18°C	Flavour / Aroma
Galaxy® SPECTRUM	2kg	Dry hop	Day 1	18°C	Flavour / Aroma
Mosaic® LUPO MAX ®	5kg	Dry hop	Day 7	18°C	Flavour / Aroma
Galaxy®	10kg	Dry hop	Day 7	18°C	Flavour / Aroma
Yeast					
S23					

RECOMMENDED SNACK PAIRING

Pad Thai

