

EVEN FLOW MIXED PACK

KAIJU! GUY INCOGNITO XPA

ABV	5.2%	IBU	37.0	OG	12.0°P
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THE BEER

Tropical fruit entwined with classic west coast citrus and a hint of dank.

THE BASICS

Volume	3300L
Boil volume	4000L
Target FG	2.2°P
Target OG	12.0°P
EBC	5.0
SRM	2.5
pH	4.5
Attenuation Level	78.0%

METHOD + TIMINGS

Mash

68°C	60mins
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Fermentation

17-21°C

BREWERS TIP

Australian malt is super enzymatic at the moment, so don't mash too low or you'll be left with no body to carry the IBUs.

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

INGREDIENTS

Malt

Coopers Pale Ale	675kg
Best Malz Caramel Pils	50kg

Hops

Amarillo®	3kg	Start of boil	20mins	Bitter
Citra® INCOGNITO®	1kg	Whirlpool		95°C Bitter / Flavour / Aroma
Centennial INCOGNITO®	1kg	Whirlpool		95°C Bitter / Flavour / Aroma
Citra®	5kg	Dry hop	Day 4	Flavour / Aroma
Centennial	10kg	Dry hop	Day 4	Flavour / Aroma
El Dorado®	10kg	Dry hop	Day 4	Flavour / Aroma
Amarillo®	7kg	Dry hop	Day 4	Flavour / Aroma

Yeast

Bluestone San Diego (Chico strain)

RECOMMENDED SNACK PAIRING

Teriyaki chicken rice bowl

