

EVEN FLOW MIXED PACK

REVEL X BIG SHED HOPSY II WEST COAST IPA

ABV 6.5% IBU 50.0 OG 15.8°P

THE BEER

A Hopsy profile of pineapple and pine, with white grape, redcurrant and rockmelon slewing through. Hopsy - the ethereal feeling when a beer exhibits the ultimate level of hop flavour, character and intensity. Each element in perfect balance.

THE BASICS

Volume	3000L
Target FG	2.6°P
Target OG	15.8°P
EBC	15.0
pH	4.3
Attenuation Level	85.0%

METHOD + TIMINGS

Mash

66°C 30mins

Fermentation

20°C

BREWERS TIP

I use Aussie hops late in the whirlpool stage for flavour, then load up on the dry hop for maximum flavour and aroma impact.

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

INGREDIENTS

Malt

American Ale	88%
Chit	10%
Toffee	2%

Hops

FLEX®	10 IBU	Start of boil	20mins	Bitter
Vic Secret™	10kg	Whirlpool		Bitter / Flavour / Aroma
El Dorado® INCOGNITO®	2kg	Whirlpool		Bitter / Flavour / Aroma
Sabro® LUPOMAX®	2kg	Whirlpool		Bitter / Flavour / Aroma
Vic Secret™	5kg	Dry hop	Day 0	19°C Flavour / Aroma
El Dorado® LUPOMAX®	10kg	Dry hop	Day 4	Flavour / Aroma
Vic Secret™ SPECTRUM	2kg	Dry hop	Day 8	Flavour / Aroma
Enigma® SPECTRUM	2kg	Dry hop	Day 8	Flavour / Aroma

Yeast

Fermo Ale New England

RECOMMENDED SNACK PAIRING

Dagwood dog

