

EVEN FLOW MIXED PACK

SHAMBLES TRIANGULUM COLD IPA

ABV 6.7% IBU 60.0 OG 14.0°P

THE BEER

A cosmic journey that rockets through raspberry, rockmelon, passionfruit, and zesty citrus rind notes, guided by a powerful bitterness, light body, and a clean, crisp finish.

THE BASICS

Volume	1500L
Boil volume	1400L
Target FG	2.0°P
Target OG	14.0°P
EBC	10.0
pH	5.1 - 4.4 for release
Attenuation Level	84.0%

METHOD + TIMINGS

Mash

Single infusion mash
Target volume: 1050L
Target temp: 64°C

Fly sparge
Target volume: 750L
Target temp: 78°C

Fermentation

15°C primary fermentation
Rise to 17°C at 6.0°P for D-rest

BREWERS TIP

Decrease whirlpool temperature for better hop aroma when using INCOGNITO®, and dissolve SPECTRUM in wort at a rate of 1:10 using a conical flask, stir bar and stir plate. We also pitched at start of ferment when we added the yeast.

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

INGREDIENTS

Malt

Barrett Burston Pilsner	250kg
Barrett Burston Wheat	25kg
Weyermann Carapils	25kg
Flaked Rice	50kg

Hops

FLEX®	0.15kg	Boil	Day 0	100°C	Bitter
Citra INCOGNITO®	0.35kg	Whirlpool	Day 0	92°C	Aroma
Enigma®	1kg	Whirlpool	Day 0	85°C	Aroma
Galaxy®	1kg	Whirlpool	Day 0	85°C	Aroma
Galaxy® SPECTRUM	0.5kg	Dry hop	Day 0	13°C	Aroma
Galaxy®	5kg	Dry hop	Day 10	17°C	Aroma
Enigma®	5kg	Dry hop	Day 10	17°C	Aroma

Yeast

NovaLager

RECOMMENDED SNACK PAIRING

Crispy fried chicken

