

EVEN FLOW

MIXED PACK

TALLBOY & MOOSE SPRUCE SPRIGSTEEN AMERICAN STRONG ALE

ABV 5.8% IBU 65.0 OG 13.1°P

THE BEER

A classic Pale Ale amplified through infusions of fresh pine sprigs, lending a refreshing and invigorating touch to every sip. The composition of CTZ, Mosaic® and Centennial hops present a symphony of citrusy, floral, piney and earthy notes.

THE BASICS

Volume	2550L
Boil volume	2000L
Target FG	2.3°P
Target OG	13.1°P
EBC	14.6
SRM	7.4
pH	4.2
Attenuation Level	82.7%

METHOD + TIMINGS

Mash

65°C 30mins

Fermentation

20°C

BREWERS TIP

SPECTRUM punches way above its weight when it comes to aroma. We commonly pair SPECTRUM with T90 pellets as the combination tends to create a more complex profile, mostly post primary fermentation after dropping yeast out of suspension. Allowing the beer time to rest and mature is a must as SPECTRUM beers can taste quite green for some time after addition.

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

INGREDIENTS

Malt

Barrett Burston Ale	425kg
Barrett Burston Munich	75kg
Best Caramunich 3	25kg

Hops

CTZ	1.5kg	Start of boil		Bitter
CTZ	1kg	Whirlpool		Bitter
Centennial INCOGNITO®	1kg	Whirlpool		Flavour / Aroma
Spruce tips	0.2kg	Whirlpool		Flavour/Aroma
Mosaic® SPECTRUM	1kg	Dry hop	Post 16°C	Flavour / Aroma
CTZ	2.5kg	Dry hop	Post 16°C	Flavour / Aroma

Yeast

AEB Fermoale AY4

RECOMMENDED SNACK PAIRING

Strong, sharp cheddar

