

• THE EXP BEER.  
SERIES  
COLLABORATION

AROMA

TROPICAL, CITRUS, STONE FRUIT AND BERRY WITH SUBTLE NOTES OF PINEAPPLE AND GRAPEFRUIT

FLAVOR

FRUIT, CITRUS, AND STONE FRUIT ARE THE MAIN FLAVORS. LIGHT TO MEDIUM MOUTH FEEL WITH A MELLOW, BUT BALANCED BITTERNESS TO MATCH. DEFINITELY A FLAVORFUL FRUIT BOMB.

INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	DOSE RATE	ADDITION
2-Row Malt .....	80%	Simcoe® Brand .....	CO <sub>2</sub> Extract .....	~10gma/bbl (8.5 gma/HL) .....	Bittering
Wheat Malt .....	8%	Mosaic® Brand .....	Cryo Hops® .....	~0.1lb./bbl (0.4 grams/L) .....	15 minutes
Golden Promise .....	5%	Mosaic® Brand .....	Cryo Hops® .....	~0.1lb./bbl (0.4 grams/L) .....	Whirlpool
Rolled Oats .....	5%	Citra® Brand .....	Cryo Hops® .....	~0.1lb./bbl (0.4 grams/L) .....	Whirlpool
Acidulated Malt.....	2%	HBC 630 .....	T-90 Pellets .....	~1lb./bbl (4grams/L) .....	Dry Hop
		Citra® Brand .....	Cryo Hops® .....	~0.5lb./bbl (2 grams/L) .....	Dry Hop
		Mosaic® Brand .....	Cryo Hops® .....	~0.5lb./bbl (2 grams/L) .....	Dry Hop

PROCESS SPECS & NOTES

<b>SINGLE INFUSION</b>	MASH @ 153°F
<b>YEAST STRAIN</b>	AMERICAN ALE
	FERMENTED AT 67°F
<b>DRY HOP SPECS</b>	POST PRIMARY @ FERMENTATION TEMPERATURE
	DRY HOPS ADDED THROUGH TOP OF FV AND TANK WAS SEALED
	SOME ROUSING OF HOPS USING CO2 PRESSURE, NO RECIRCULATION
	FORCED VDK SENSORY PERFORMED PRIOR TO CRASHING TANK
<b>BEER SPECS</b>	OG - 14.7 PLATO
	FG - 2.0 PLATO
	ABV - 6.8%
	IBU - 35