

• THE EXP BEER.  
SERIES  
COLLABORATION

AROMA

VERY TROPICAL WITH LOTS OF CITRUS AND STONE FRUIT. SUBTLE NOTES OF PINEAPPLE, BERRY AND CANDY.

FLAVOR

LIGHT TO MEDIUM MOUTH FEEL WITH A MELLOW, BUT BALANCED BITTERNESS TO MATCH. DEFINITELY A FLAVORFUL FRUIT BOMB INCLUDING TROPICAL FRUIT, CITRUS, AND STONE FRUIT.

INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	DOSE RATE	ADDITION
2-Row Malt .....	46%	Simcoe® Brand .....	CO <sub>2</sub> Extract .....	~10gma/bbl (8.5 gma/HL) .....	Bittering
Pilsner Malt.....	36%	Simcoe® Brand .....	Cryo Hops® .....	~0.1lb./bbl (0.4 grams/L) .....	Whirlpool
Wheat Malt .....	10%	Idaho 7® Brand .....	Cryo Hops® .....	~0.1lb./bbl (0.4 grams/L) .....	Whirlpool
Flaked Wheat .....	5%	Ahtanum® Brand .....	Cryo Hops® .....	~0.05lb./bbl (0.2 grams/L) .....	Whirlpool
Acidulated Malt.....	3%	HBC 586 .....	T-90 Pellets .....	~0.75lb./bbl (3 grams/L) .....	Dry Hop
		Idaho 7® Brand .....	Cryo Hops® .....	~0.4lb./bbl (1.6 grams/L) .....	Dry Hop
		Simcoe® Brand .....	Cryo Hops® .....	~0.4lb./bbl (1.6 grams/L) .....	Dry Hop
		Citra® Brand .....	Cryo Hops® .....	~0.4lb./bbl (1.6 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 - 14.1 PLATO
	FG - 1.8 PLATO
	ABV - 6.6%
	IBU - 35