

# THE EXP BEER SERIES™

## AROMA

LOTS OF CITRUS, STONE FRUIT WITH SUBTLE NOTES OF PINEAPPLE, MELON AND SPICE.

## FLAVOR

MEDIUM MOUTH FEEL WITH A MELLOW BITTERNESS AND SLIGHT MALT SWEETNESS. CITRUS AND STONE FRUIT DOMINATE WITH TROPICAL FLAVORS IN THE BACKGROUND.

## INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	DOSE RATE	ADDITION
Pilsner Malt.....	77%	Simcoe® Brand.....	T-90 Pellets.....	~0.16lb./bbl (0.65 grams/L).....	Bittering
White Wheat .....	15%	Simcoe® Brand.....	Cryo Hops®.....	~0.16lb./bbl (0.65 grams/L).....	Whirlpool
Munich 10L .....	5%	Idaho 7® Brand.....	Cryo Hops®.....	~0.11lb./bbl (0.4 grams/L).....	Whirlpool
Acidulated Malt.....	3%	HBC 630 .....	T-90 Pellets.....	~1.10lb./bbl (4.4 grams/L).....	Dry Hop
		Idaho 7® Brand.....	Cryo Hops®.....	~0.25lb./bbl (1.0 gram/L).....	Dry Hop
		Simcoe® Brand.....	Cryo Hops®.....	~0.55lb./bbl (2.2 grams/L).....	Dry Hop

## PROCESS SPECS & NOTES

<b>SINGLE INFUSION</b>	MASH @ 153°F
<b>YEAST STRAIN</b>	GERMAN ALE
	FERMENTED AT 67°F
<b>DRY HOP SPECS</b>	ADDED DURING PRIMARY @ FERMENTATION TEMPERATURE ~ DAY 3
	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 - 14.2 PLATO
	FG - 2.4 PLATO
	ABV - 6.6%
	IBU - 35