

THE EXP BEER SERIES™

AROMA

TROPICAL, CITRUS, STONE FRUIT & FLORAL NOTES.

FLAVOR

CRISP AND CLEAN MOUTH FEEL WITH A MELLOW BITTERNESS AND SLIGHT MALT SWEETNESS. STONE FRUIT, CITRUS AND TROPICAL FLAVORS DOMINATE. NOTES OF PEACH, CHERRY AND GRAPEFRUIT.

INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	DOSE RATE	ADDITION
2-Row Malt	60%	Simcoe® Brand	CO ₂ Extract	9 gma/bbl (7.7 gma/HL)	Bittering
Pilsner Malt	24%	Simcoe® Brand	Cryo Hops®	~0.25lb./bbl (1.0 grams/L)	Whirlpool
Wheat Malt	9%	HBC 638	T-90 Pellets	~0.50lb./bbl (2.0 grams/L)	Whirlpool
Flaked Wheat	4%	HBC 638	T-90 Pellets	~1.50lb./bbl (6.0 grams/L)	Dry Hop
Acidulated Malt	3%	HBC 630	Cryo Hops®	~0.40lb./bbl (1.6 grams/L)	Dry Hop
		Simcoe® Brand	Cryo Hops®	~0.40lb./bbl (1.6 grams/L)	Dry Hop

PROCESS SPECS & NOTES

SINGLE INFUSION

MASH @ 153°F

YEAST STRAIN

AMERICAN ALE

FERMENTED AT 67°F

DRY HOP SPECS

ADD POST PRIMARY @ FERMENTATION TEMPERATURE ~ DAY 6

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

BEER SPECS

OG - 14.5 PLATO

FG - 2.4 PLATO

ABV - 6.5%

IBU - 35