

• THE EXP BEER.
SERIES
COLLABORATION

AROMA

MANGO, GUAVA, LYCHEE, CITRUS, WITH SLIGHT SULFUR AND HERBAL NOTES

INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	DOSE RATE	ADDITION
2-Row Malt	74%	Simcoe® Brand	T-90 Pellets	~0.13 lb/bbl (.5 grams/L)	Bittering
Munich 10L Malt	5%	Simcoe® Brand	Cryo Hops®	~0.25 lb/bbl (1.0 grams/L)	Whirlpool
White Wheat Malt	11%	Simcoe® Brand	T-90 Pellets	~0.25 lb/bbl (1.0 grams/L)	Whirlpool
Flaked Oats	8%	HBC 586	T-90 Pellets	~1.0 lb/bbl (4.0 grams/L)	First Dry Hop
Acidulated Malt	1%	HBC 630	Cryo Hops®	~0.5 lb/bbl (2.0 grams/L)	Second Dry Hop
		Simcoe® Brand	Cryo Hops®	~0.5 lb/bbl (2.0 grams/L)	Second Dry Hop

PROCESS SPECS & NOTES

SINGLE INFUSION	MASH @ 153°F (67°C)
YEAST STRAIN	GERMAN ALE
	FERMENT @ 61°F (16°C) FOR FIRST 36 HOURS, THEN STEP UP TO 65°F (18°C)
DRY HOP SPECS	FIRST DRY HOP AT 48 HOURS FERMENTATION @ FERMENTATION TEMPERATURE
	SECOND DRY HOP AT 72 HOURS FERMENTATION @ FERMENTATION TEMPERATURE
BEER SPECS	OG - 12.8 PLATO
	FG - 1.8 PLATO
	ABV - 6.0%
	IBU - 35