

## CRISP No19 Session

| ABV 4.0% | IBU 28 | OG 1039 SG

This simple grist allows the unique flavours of No19 Maris otter to shine and build the perfect foundation for the fruity NZ and American hops.

### BASICS

BATCH SIZE (LITRES):	163.6
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1039 SG
FINAL GRAVITY:	1008 SG
IBUs:	28
COLOUR (EBC/SRM):	14 /7
BREWHOUSE EFFICIENCY:	80%

### INGREDIENTS

 MALTS	(kg)	%
NO19 MARIS OTTER	241.5	90
WHEAT MALT	26.6	10

### METHODS / TIMINGS

#### TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	20°C / 68°F
FERMENTATION TEMP:	22°C / 71.6°F

 MASH LIQUOR VOL (LITRES): 620

 LIQUOR / MASH RATIO: 2.5 : 1

#### TIMINGS

MASH: 60 mins BOIL: 60 mins


#### YEAST

Verdant IPA



#### Carl's Top Tip

Split the dry hop addition over 2 or 3 doses to enhance the flavour.

 HOPS	(grams)	Alpha Acid%	Contribution	Add
El Darado	1000	15%	100%	10 mins
Taiheke	10000	6.5%	0%	Dry Hop
Wai-ita	10000	3%	0%	Dry Hop
Amarillo	5000	9.5%	0%	Dry Hop