

FLOCK OF KIWIS

Hazy IPA

7.0% ABV

Hawthorne, CA



Hop Revolution Motueka™ **CGX**

Hop Revolution Nelson Sauvín™ **CGX**

Hop Revolution Riwaka™

GRAIN BILL

Rahr Pale Malt (Alix)	54%
Rahr White Wheat Malt	26%
Grain Millers Flaked Oats	6.5%
Grain Millers Flaked Wheat	6.5%
Weyermann Acidulated Malt	4.7%
Weyermann CaraHell	2.3%

MASH

Target Mash Temp.: 155° F

ADDED NOTES

Cold Whirlpool - Target 150° F during the whirlpool rest.
During knockout, add more Riwaka™ through the FV's dry-hop port.
At 60% apparent attenuation, turn the temperature controller up to 74° F, add mid-ferm DH addition. Fermcap is your friend. *After three days at TG, passed VDK, drop yeast/trub and add the final DH of Nelson Sauvín™ CGX™ and Motueka™ CGX™. Recirculate using a cellar pump for two hours after DH. Following recirculation, drop the temp from 74° F to 60° F while keeping at least 2PSI of positive pressure on the FV as the beer cools. After day three of DH, drop the temp to 35° F, while maintaining that 2PSI of positive pressure.

HOP SCHEDULE

Whirlpool (~150° F)
Riwaka™ (0.25lb/bbl)
Knockout
Riwaka™ (0.5lb/bbl)
Dry Hop
Riwaka™ (0.75lb/bbl)
Nelson Sauvín™ CGX™ (0.75lb/bbl)*
Motueka™ CGX™ (0.75lb/bbl)*

FERMENTATION

Yeast: Omega British V

