



NZ Wheat IPA

NEPA IPA

SPECS

ABV: 5.88%

OG: 14.0 Plato

FG: 3.08 Plato

IBU: 24.11

SRM: 3.94

20 BBL VARIATION

695 lbs GWM Pure Idaho Malt

285 lbs Castle Wheat Blanc

65 lbs Durst Munich 20EBC

120 lbs CMC Flaked Wheat

25 lbs Rice Hulls

Simcoe: 16.5 lbs (264 oz)

Motueka: 44.0 lbs (704 oz)

Nelson Sauvin: 44.0 lbs (704 oz)

ABOUT THIS RECIPE

Channeling New Zealand's energy on the world stage, this soft, hop-forward wheat IPA brings bright flavor and a smooth body to match-day pours. Juicy, approachable, and modern, it's built for lively crowds and global competition.

GRAIN BILL

60% Great Western Malting Pure Idaho Malt

25% Castle Wheat Blanc

5% Durst Munich 20EBC

10% CMC Flaked Wheat

Rice Hulls

HOPS & KETTLE ADDITIONS

30 min - Simcoe (5.5lbs/88oz)

Whirlpool - Simcoe (11lbs/176oz)

Whirlpool - Motueka (11lbs/176oz)

Whirlpool - Nelson Sauvin (11lbs/176oz)

Dry Hop 1 (mid ferment) - Motueka (11lbs/176oz)

Dry Hop 1 (mid ferment) - Nelson Sauvin (11lbs/176oz)

Dry Hop 2 (post ferment) - Motueka (22lbs/352oz)

Dry Hop 2 (post ferment) - Nelson Sauvin (22lbs/352oz)

YEAST

Lallemand Verdant IPA (78% attenuation)

CONDITIONING

OTHER

