



#211 ELVIS JUICE V2.0

CITRUS INFUSED IPA.

ABV
6.5%

IBU
60

OG
1060




THIS BEER IS

Punchy resinous hoppy aromas blast from the glass; light floral and citrus notes riff against huge piney character. Showcasing Citra, Simcoe and Amarillo at their absolute best. A huge dose of grapefruit peel brings swirls of fresh pithy zest, accentuating the dry hops and building on the dry, biscuit malt base.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	25	
SRM	12.5	
PH	4.4	
ATTENUATION LEVEL	83.3%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F 75mins
 FERMENTATION
19°C 66°F
 TWIST
Add grapefruit and orange peel into the boil and FV for extra citrus twist

INGREDIENTS



MALT

Extra Pale	4.50kg	9.91lb
Caramalt	0.88kg	1.92lb



HOPS

	(g)	Add	Attribute
Magnum	2.5	Start	Bitter
Simcoe	12.5	Middle	Flavour
Amarillo	12.5	Middle	Flavour
Mosaic	25	End	Flavour
Citra	25	End	Flavour
Amarillo	12.5	End	Flavour
Simcoe	12.5	End	Flavour
Citra	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma



YEAST

Wyeast 1056 American Ale™

PACKAGING



FOOD PAIRING



Mexican ceviche
Coriander and lime green thai curry
Grapefruit soufflé

BREWER'S TIP



Shave of the surface of the citrus peel to unlock the highly aromatic compounds into the beer. Avoid putting any white pith into the brew as it will create an intense and unpleasant bitterness.