



## Brew Monk malt kit - Father Hoptimus Maximus - for 20 l

Art. 056.550.7

<https://www.brouwland.com/en/qr/056.550.7>

No sacramental wine for Father Hoptimus Maximus. He devotes his life to God and to turning water into delicious beer. Every Sunday after Mass, you can find him in the brewery of the monastery cellar. Bustling about with fermenters, airlocks and hops.

With his ready-to-use malt kit you brew a divinely fragrant blond beer with an excellent hop profile, in terms of both aroma and taste. The yeast contributes a fruity touch. His creation is a very pleasant and easy to drink hoppy beer.

- beer type: IPA
- original gravity: 1.064
- ABV: 6.3%
- for 20 litres
- optimal fermentation temperature: 20-25°C

Ingredients: Pils malt (**barley**), wheat malt (**wheat**), Melanoidin malt (**barley**), Hop pellets Styrian Goldings, Hop pellets Saaz, Hop pellets Goldings, Glucose, beer yeast Mangrove Jack's – US West Coast M44. The malt is not crushed. Including brewing schedule.



### Specification

Packing dimensions and weight:

Weight	6.705 kg
Length	32 cm
Height	26.5 cm
Width	23.5 cm
EAN code	5420069827311