

ENZED RED



IN A NUTSHELL DEEP MALT, TOFFEE AND TROPICAL HOPS. WELL RED.

The plan for our latest collaboration with Gabi and Hayden (Gladfield Malt) was to brew a rich Red Ale showcasing Gladfield and their distinctive Aurora, Red Back and Shepherd's Delight malts, with enough tropical Kiwi Hops to balance such a chewy malt bomb.

Enter ENZed Red: a big, smooth, malty and aromatic all-New Zealand Red IPA. Gabi's Malt bill enlisted American Ale and biscuity Vienna as a base, with a fair whack of Aurora for a bready, fruitcake backbone, Red Back for nutty notes and late addition Shepherd's Delight for deep toast character - and a delightful deep red hue.

Hop-wise we split NZ between the fruity, winelike Nelson Sauvín and citrusy Motueka and a new experimental variety from New Zealand Hops: HORT 4337 - which threw massive ripe tropical fruit character (pineapple, rockmelon, passionfruit) with a touch of kerosene. Combined with a clean, sharp bitterness and long cool ferment, we got you...a well toffee, well tropical and well Red ENZed

It's everything, that we imagined.



STYLE NEW ZEALAND RED IPA

COLLABORATOR(S) GLADFIELD MALT

WHEATYBREWINGCORPS.COM

MALT
AMERICAN ALE, VIENNA,
AURORA, RED BACK,
SHEPHERD'S DELIGHT, SOUR
GRAPE

HOPS
MOTUEKA, NELSON SAUVIN,
HORT 4337

YEAST
FERMENTIS US-05

OTHER
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OG 1.065 **IBU** 50 **SRM** 13
FG 1.014 **ABV** 6.3%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL