

# 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 GLADFIELD MALT

## WHEATYBREWINGCORPS.COM

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

**HOPS**  
MOTUEKA, NELSON SAUVIN,  
HORT 4337

**YEAST**  
FERMENTIS US-05

**OTHER**  
A PAGEANT

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



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL