

**AUSSIE
EXPLORER**
MIXED PACK

SHAMBLES BIG ROOSTER NEW WORLD LAGER

ABV 5.0% IBU 20.0 OG 11.4°P

THE BEER

Light malt and low bitterness with a big dose of dry hops to accentuate the pineapple and pine characters of Vic Secret™ by HPA.

THE BASICS

Volume 1000L

Boil volume 1200L

Target FG 2.1°P

Target OG 11.4°P

EBC 9

pH 4.4

Attenuation
Level 78%

METHOD + TIMINGS

Mash

66°C Single infusion
Rest 35 mins before sparge
Sparge for 1.5 hours

Fermentation

10°C Hold until gravity is ~8.8°P
(approx. 4 days)

17°C VDK rest

BREWERS TIP

The high oil content of Vic Secret™ allows for minimal usage in the whirlpool for greater impact and more yield. We find late kettle additions help promote the dank characters of Vic Secret™, but it's also a great addition to any dry hop bill as it helps blend and support the other hops, giving the beer a more complete hop aroma and flavour.

**CONTACT YOUR LOCAL
SALES REP TO BUY VIC
SECRET™ HOPS SO YOU
CAN MAKE AN EQUALLY
AWESOME BEER.**

INGREDIENTS

Malt

Pilsner Malt 200kg

Caramunich I 6kg

Carapils 6kg

Hops

Vic Secret™ 2500g Whirlpool Flavour/Aroma

Vic Secret™ 3600g Dry hop Day 6 17°C Aroma

Cascade 700g Dry hop Day 6 17°C Aroma

Vic Secret™ 5000g Dry hop Day 11 12°C Aroma

Vic Secret™ Spectrum® 50g Dry hop Day 50 0°C Aroma

Yeast

Lallemand Diamond Lager Yeast

RECOMMENDED SNACK PAIRING

Vegemite sandwich on white bread with the crusts cut off, or sharp cheese on a Jatz biscuit

