

AUSSIE EXPLORER

MIXED PACK

DEEDS BREWING VIC'S BEST WCIPA

ABV	6.8%	IBU	45.0	OG	15.3°P
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THE BEER

A single malt and single hop SMASHer showcasing Vic Secret™. It's big pine and big pineapple all the way with ferocious tropical notes and a full fruit bowl flavour.

THE BASICS

Volume	1950L
Boil volume	1750L
Target FG	2.8°P
Target OG	15.3°P
EBC	10-20
pH	4.0
Attenuation Level	82%

METHOD + TIMINGS

Mash

55°C	Mash in
64°C	40mins
72°C	20mins
78°C	Mash out

Fermentation

18°C	Knock out
20°C	Ferment
22°C	Free rise at 8°P

BREWERS TIP

Use biofine in the fermenter. Vic Secret™ is strong and punchy, so removing as much particulate as you can before packaging will help give a crisp clean finish.

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

INGREDIENTS

Malt

Voyager Undermodified Pilsner Malt	450kg
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Hops

Vic Secret™	2000g	Mash in			Bitter
Vic Secret™	250g	First wort			Bitter/Flavour
Vic Secret™	2750g	Whirlpool		18°C	Flavour
Vic Secret™	25000g	Post ferment	Post VDK	15°C	Aroma

Yeast

London Ale III

RECOMMENDED SNACK PAIRING

A greasy burger or pizza

