

EVEN FLOW MIXED PACK

HOBART BREWING CO. WAVELENGTH WEST COAST PILSNER

ABV 4.8% IBU 35.0 OG 1.0°P

THE BEER

Revel in the dank and refreshing blend of citrus and pineapple.

THE BASICS

Volume 2000L

Boil volume 2100L

Target FG 1.05°P

Target OG 1.01°P

EBC 5.0

SRM 2.5

pH 4.3

Attenuation Level 79.0%

METHOD + TIMINGS

Mash

67°C 20mins

Fermentation

12°C Free rise to 16°C,
conditioned at 10°C

BREWERS TIP

This was our first experience using SPECTRUM at cooler temperatures during a lager fermentation. We would recommend using it during warmer temperature towards the end of fermentation before conditioning and soft temperature crash.

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

INGREDIENTS

Malt

Weyermann Pilsner Malt 95%

Weyermann CaraPils 5%

Hops

FLEX® 0.24kg Start of boil 100°C Bittering

Mandarina Bavaria 0.49kg End of boil Aroma / Flavour

Mandarina Bavaria 1.98kg Whirlpool 100°C Aroma / Flavour

Vic Secret™ SPECTRUM 1kg Dry hop ~82°C Aroma

Citra® SPECTRUM 1kg Dry hop Aroma

Mandarina Bavaria 5kg Dry hop Aroma

Yeast

Fermentis W 34/70

RECOMMENDED SNACK PAIRING

Sea Salt Potato Chips

