

EVEN FLOW MIXED PACK

SAWMILL HAZY PALE ALE HAZY PALE ALE

ABV	5.8%	IBU	33.0	OG	14.5°P
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THE BEER

A juicy hazy exploding with citrus and tropical flavours.

THE BASICS

Volume	2600L
Boil volume	2500L
Target FG	4.0°P
Target OG	14.5°P
EBC	6.7
pH	4.4
Attenuation Level	74.0%

METHOD + TIMINGS

Mash

69°C	Single infusion mash
78°C	Fly sparge

Fermentation

18°C	At 50% OG raise to 24°C
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BREWERS TIP

Adding Eclipse® SPECTRUM while the beer is still fermenting helps with dispersibility and mixing in the tank for better flavour extraction.

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

INGREDIENTS

Malt

Gladfield Lager Light	550kg
Gladfield Rolled Oats	80kg
Chit Wheat	50kg
Gladfield Golden Naked Oats	50kg

Hops

Simcoe®	2.5kg	Start of boil	Day 0	100°C	Bitter
Motueka™	5kg	Whirlpool	Day 0	~90°C	Aroma
Simcoe®	5kg	Whirlpool	Day 0	~90°C	Aroma
Motueka™	2.5kg	Dry hop	Day 3	24°C	Aroma
Simcoe®	2.5kg	Dry hop	Day 3	24°C	Aroma
Motueka™	5kg	Dry hop	Day 5	24°C	Aroma
Simcoe®	5kg	Dry hop	Day 5	24°C	Aroma
Eclipse® SPECTRUM	2kg	Dry hop	Day 5	24°C	Aroma

Yeast

Lallemand Verdant

RECOMMENDED SNACK PAIRING

Vietnamese pork belly & papaya salad

