

EVEN FLOW MIXED PACK

SYDNEY BREWERY TASTES LIKE HOLIDAYS HAZY PALE ALE

ABV 4.2% IBU 25.0 OG 10.9°P

THE BEER

Dank and refreshing pineapple and pine.

THE BASICS

Volume	1600L
Boil volume	1800L
Target FG	3.0°P
Target OG	10.9°P
EBC	10.0
SRM	5.1
pH	4.3
Attenuation Level	80.0%

METHOD + TIMINGS

Mash

67°C	40mins
72°C	15mins

Fermentation

18°C

BREWERS TIP

The more the merrier when brewing with Aussie hops.

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

INGREDIENTS

Malt

Extra Pale Pilsner	250kg
Pale Wheat	25kg
Rolled Oats	25kg
Caramunich T1	5kg

Hops

Galaxy®	0.3kg	Start of boil	Day 0	100°C	Bitter
El Dorado® INCOGNITO®	2kg	End of boil	Day 0	98°C	Flavour
Galaxy®	1kg	Dry hop	Day 0	18C	Aroma
Vic Secret™ SPECTRUM	0.25kg	Dry hop	Day 7	20°C	Aroma
Sabro®	1kg	Dry hop	Day 7	20°C	Aroma
Vic Secret™ SPECTRUM	0.25kg	Dry hop	Terminal	20°C	Aroma
Galaxy®	1kg	Dry hop	Terminal	20°C	Aroma

Yeast

Verdant

RECOMMENDED SNACK PAIRING

Seafood BBQ

