

# It's the vibe of it

## PALE ALE 6 WAYS

### How's the serenity? - VIC SECRET™ PALE ALE

#### DISCOVER VIC SECRET™ HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

#### THE BEER

Pure unadulterated pineapple and pine.

#### THE BASICS

|                   |        |
|-------------------|--------|
| Volume            | 1700L  |
| Boil volume       | 1800L  |
| Target FG         | 10.5°P |
| Target OG         | 2°P    |
| EBC               | 4      |
| SRM               | 8      |
| pH                | 4.2    |
| Attenuation Level | 81%    |

#### METHOD + TIMINGS

##### Mash

67°C 45mins

##### Fermentation

21°C

#### BREWERS TIP

There's one sure-fire way to understand the true nature of Vic Secret. It's absolutely made for a cool whirlpool.

#### INGREDIENTS

##### Malt

|             |       |
|-------------|-------|
| Pilsner     | 250kg |
| Chit        | 22kg  |
| Rolled Oats | 25kg  |
| Wheat       | 22kg  |

##### Hops

|             |       |                  |         |       |               |
|-------------|-------|------------------|---------|-------|---------------|
| VIC SECRET™ | 0.5kg | Start of boil    | 60 mins | 101°C | Bittering     |
| VIC SECRET™ | 0.5kg | Mid boil         | 15 mins | 101°C | Flavour       |
| VIC SECRET™ | 5.0kg | Whirlpool        | 15 mins | 75°C  | Flavour/Aroma |
| VIC SECRET™ | 15kg  | Start of dry hop | Day 0   | 21°C  | Aroma         |
| VIC SECRET™ | 25kg  | Dry hop          | Day 15  | 14°C  | Aroma         |

##### Yeast

US05

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

