

# It's the vibe of it

## PALE ALE 6 WAYS

### 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.

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

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

#### DISCOVER VIC SECRET™ HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

### 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

