

It's the vibe of it

PALE ALE 6 WAYS

THE BEER

Gentle floral and spice on the palate, with straight up mango, orange and an undercurrent of dank on the nose.

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

Ella gives a beautiful spice on the hot side, compared to straight up orange and mango juice vibes in the dry hop.

**CONTACT YOUR LOCAL
SALES REP TO BUY
ELLA™ SO YOU CAN
MAKE AN EQUALLY
MAGICAL BEER.**

It's the vibe of it - ELLA™ PALE ALE

FEATURING ELLA™ HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

INGREDIENTS

Malt

Pilsner 250kg

Chit 22kg

Rolled Oats 25kg

Wheat 22kg

Hops

Ella™ 0.5kg Start of boil 60 mins 101°C Bittering

Ella™ 0.5kg Mid boil 15 mins 101°C Flavour

Ella™ 5.0kg Whirlpool 15 mins 75°C Flavour/Aroma

Ella™ 15kg Start of dry hop Day 0 21°C Aroma

Ella™ 25kg Dry hop Day 15 14°C Aroma

Yeast

US05

