

It's the vibe of it

PALE ALE 6 WAYS

It's the vibe of it - ELLA™ PALE ALE

FEATURING ELLA™ HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

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.

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

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

