

It's the vibe of it

PALE ALE 6 WAYS

Straight to the poolroom - HPA-033 PALE ALE

SHOWCASING HPA-033 HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

THE BEER

Juicy tropical fruits up front with lingering notes of vanilla and spicy citrus.

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

HPA-033 creates some beautifully complex notes of spice on the hot side.

INGREDIENTS

Malt

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

Hops

HPA-033	0.5kg	Start of boil	60 mins	101°C	Bittering
HPA-033	0.5kg	Mid boil	15 mins	101°C	Flavour
HPA-033	5.0kg	Whirlpool	15 mins	75°C	Flavour/Aroma
HPA-033	15kg	Start of dry hop	Day 0	21°C	Aroma
HPA-033	25kg	Dry hop	Day 15	14°C	Aroma

Yeast

US05

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

