

It's the vibe of it

PALE ALE 6 WAYS

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.

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

Straight to the poolroom - HPA-033 PALE ALE

SHOWCASING HPA-033 HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

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

