



HAZY PASSIONFRUIT PALE ALE

STATISTICS

EXPECTED O.G. 1.051

EXPECTED F.G. 1.013

IBU 30

BATCH VOLUME 23 LITRES

INGREDIENTS

GRAIN

Pale Malt 3.8 kg

Flaked Oats 0.8 kg

Malted Wheat 0.6 kg

Carahell: 0.15 kg

HOPS

Enigma 160g

Vic Secret 140g

YEAST

Lallemand (East Coast Ale)

SECONDARY

Passionfruit Pulp: 1.0kg (5 days) – NOT INCLUDED

SHARE YOUR BREWDAY EXPERIENCE

#CHEEKYPEAKBREWERY



HOME BREW
AMBASSADORS

WATER TO GRAIN RATIO

As standard we suggest to use 3L of water to 1kg of grain. If doing a beer of higher gravity or 6% and above we suggest 2.5L of water to 1kg of grain.

WATER PROFILE (Suggested)

Chloride : Sulfate Ratio (2:1)

MASH GUIDELINES

Mash in @ 67 c for 60 minutes

Sparge using 76 c water

BOIL TIMES & ADDITIONS

Enigma 20g (10 min)

Enigma 40g (Whirlpool for 20 mins)

Vic Secret 40g (Whirlpool for 20 mins)

YEAST & FERMENTATION

Pitch @ 19 – 23 c Ferment @ 19 c

As a standard we suggest to check and record your gravity daily.

DRY HOP ADDITIONS

1st Dry Hop @ High Krausen

Enigma 50g

Vic Secret 50g

2nd Dry Hop @ Stable Gravity

Enigma 50g

Vic Secret 50g

IMPORTANT: Before you begin conditioning/packaging, make sure your gravity reading has remained stable over 3 consecutive days to ensure fermentation is complete.