

Galaxy Ella Mosaic Tropical IPA - 5.5%

American IPA

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Type: All Grain

IBU : 61 (Tinseth)
BU/GU : 1.22
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.008

Fermentables (1.24 kg)

975 g - Pale Ale Malt 10 EBC (78.6%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
115 g - Wheat Malt 5.5 EBC (9.3%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
75 g - Crystal 30L 59 EBC (6.1%)
75 g - Imperial Malt 45 EBC (6.1%)
^ The Malt Miller (UK) MAL-00-049

Hops (90.8 g)

60 min - 4.9 g - Galaxy - 15.7% (38 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand

10 min hopstand @ 80 °C
10 min - 18.7 g - Galaxy - 15.7% (12 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
10 min - 16.8 g - Ella (aka Stella) - 14.8% (...)

Dry Hops

8 days - 11.2 g - Ella (aka Stella) - 14.8%
8 days - 11.2 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
8 days - 5.6 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
3 days - 11.2 g - Ella (aka Stella) - 14.8%
3 days - 11.2 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.16 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - White Labs Saccharomyces "Bruxellen...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.72 L
Sparge Water : 5.35 L
Boil Time : 60 min
Total Water : 9.07 L



17 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 5.9 %, IBU = 40, OG = 1.052, FG = 1.007.