

# Galaxy Citra Rye Pale Ale - 4.7%

## Rye IPA

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 55 (Tinseth)  
BU/GU : 1.16  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.048  
Final Gravity : 1.012

## Fermentables (1.2 kg)

562 g - Pale Ale Malt 5.5 EBC (46.9%)  
^ The Malt Miller (UK) MAL-00-042  
487 g - Premium Pilsner Malt 4 EBC (40.7%)  
^ The Malt Miller (UK) MAL-00-033  
112 g - Rye Malt 25 EBC (9.4%)  
^ The Malt Miller (UK) MAL-00-037  
37 g - Caramalt 29.5 EBC (3.1%)  
^ The Malt Miller (UK) MAL-01-014

## Hops (53.5 g)

60 min - 5 g - Magnum - 10.7% (27 IBU)  
^ The Malt Miller (UK) HOP-06-009  
10 min - 3.7 g - Citra (T90) - 13% (9 IBU)  
^ The Malt Miller (UK) HOP-05-003  
10 min - 3.7 g - Galaxy - 15.7% (11 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

## Hop Stand

10 min hopstand @ 80 °C  
10 min - 7.5 g - Citra (T90) - 13% (4 IBU)  
^ The Malt Miller (UK) HOP-05-003  
10 min - 7.5 g - Galaxy - 15.7% (4 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

## Dry Hops

4 days - 11.2 g - Citra (T90) - 13%  
^ The Malt Miller (UK) HOP-05-003  
4 days - 11.2 g - Galaxy - 15.7%  
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)  
4 days - 3.7 g - Mosaic - 11.6%  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

## Miscellaneous

Mash - 0.21 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.39 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.2 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.55 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

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

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

Mash Water : 3.59 L  
Sparge Water : 5.44 L  
Boil Time : 60 min  
Total Water : 9.03 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °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 75 Mg 8 Na 18 Cl 51 SO 151 HCO 34

SO/Cl ratio: 3  
Mash pH: 5.4  
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:

# Galaxy Citra Rye Pale Ale

## Recipe Notes

Target: ABV = 4.7 %, IBU = 42, OG = 1.046, FG = 1.010.