Galaxy Pale - 4.3%

American IPA
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Type: All Grain

IBU	: 48 (Tinseth)
BU/GU	: 1.11
Colour	: 15 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.033
Original Gravity	: 1.043
Final Gravity	: 1.010

Fermentables (1.12 kg)
1.04 kg - Pale Malt 2-Row 5.9 EBC (93%)
78 g - CaraMunich Type 3 150 EBC (7%)
^ The Malt Miller (UK) MAL-01-011

Hops (23 g)
10 min - 11.3 g - Galaxy - 15.7% (38 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand
30 min hopstand @ 75 °C
30 min 75 °C - 11.7 g - Galaxy - 15.7% (10 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Miscellaneous
Mash - 0.26 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.91 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.25 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.54 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.05 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast
0.3 pkg - Crossmyloof FIVE

01 Brouwpunt 5L (60min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L

Mash Water	: 3.35 L
Sparge Water	: 5.6 L
Boil Time	: 60 min
Total Water	: 8.95 L

15 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
76 °C - 15 min - Sparge

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
22 °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 84 Mg 8 Na 22 Cl 67 SO 155 HCO 38

SO/Cl ratio: 2.3
Mash pH: 5.36
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:

Recipe Notes

Target: ABV = 4.58%, IBU = 37.42, EBC = 14.98, OG = 1.045, FG = 1.010.