

## Dennis King - Galaxy Delight - 5%

### American Pale Ale

Author: Dennis King

Type: All Grain

IBU : 61 (Tinseth)  
 BU/GU : 1.26  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.048  
 Final Gravity : 1.010

### Fermentables (1.23 kg)

1.125 kg - Extra Pale Ale (Lager) Malt 3 EBC...  
 ^ The Malt Miller (UK) MAL-00-028  
 75 g - Vienna Malt 7.8 EBC (6.1%)  
 25 g - Aromatic Malt 50 EBC (2%)  
 ^ The Malt Miller (UK) MAL-04-000

### Hops (23.6 g)

90 min - 2.9 g - Galaxy (T90) - 13.8% (22 IBU)  
 ^ The Malt Miller (UK) HOP-07-001  
 15 min - 11 g - Galaxy (T90) - 13.8% (39 IBU)  
 ^ The Malt Miller (UK) HOP-07-001

### Dry Hops

4 days - 9.7 g - Galaxy (T90) - 13.8%

### Miscellaneous

Mash - 0.88 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.55 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.31 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.48 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Lallemend (LalBrew) American West C...

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.68 L  
 Sparge Water : 6.28 L  
 Boil Time : 90 min  
 Total Water : 9.96 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 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:

### Recipe Notes

Target: ABV = 5.0 %, IBU = 61, OC = 1.050, FG = 1.012.  
<https://www.themaltmiller.co.uk/product/dennis-kings-galaxy-delight/>