



# Galaxy High

14-C Imperial IPA

**Size:** 5†gal

**Efficiency:** 79.0%

**Attenuation:** 89.0%

**Original Gravity:** 1.096

**Terminal Gravity:** 1.011

**Color:** 11.02

**Alcohol:** 11.31%

**Bitterness:** 117.6

## Ingredients:

12.24†lb (71.9%) 2-Row Brewers Malt - added during mash  
2.62†lb (15.4%) Vienna Malt - added during mash  
0.58†lb (3.4%) 2-Row Caramel Malt 40L - added during mash  
0.41†lb (2.4%) 2-Row CarapilsÆ Malt - added during mash  
0.5†oz (5.7%) Galena (13.1%) - added during boil, boiled 60†m  
0.57†oz (6.5%) Topaz (16.5%) - added during boil, boiled 60†m  
0.58†oz (6.6%) Topaz (16.2%) - added during boil, boiled 30†m  
0.39†oz (4.4%) Topaz (16.2%) - added during boil, boiled 15†m  
0.58†oz (6.6%) Galaxy (14.8%) - added during boil, boiled 15†m  
1.6†g Yeastex - added during boil, boiled 15†m  
0.9†g Brite Break - added during boil, boiled 10†m  
1.17†lb (6.8%) Corn Sugar - added during boil, boiled 10†m  
0.77†oz (8.8%) Galaxy (14.8%) - added after boil, steeped 15†m  
0.77†oz (8.8%) Topaz (16.2%) - added after boil, steeped 15†m  
0.1†lb (17.6%) Galaxy (14.8%) - added dry to primary fermenter  
0.05†lb (8.8%) Topaz (16.2%) - added dry to primary fermenter  
0.1†lb (17.6%) Galaxy (14.8%) - added dry to primary fermenter  
0.05†lb (8.8%) Topaz (16.2%) - added dry to primary fermenter



MadTree Brewing  
Cincinnati, Ohio