



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 Carapils 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
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