

# It's the vibe of it

## PALE ALE 6 WAYS

### Tell him he's dreaming - GALAXY® PALE ALE

#### STARRING GALAXY® HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

#### THE BEER

Wave after wave of passionfruit with notes of white pepper for added complexity.

#### THE BASICS

Volume	1700L
Boil volume	1800L
Target FG	10.5°P
Target OG	2°P
EBC	4
SRM	8
pH	4.2
Attenuation Level	81%

#### METHOD + TIMINGS

##### Mash

67°C 45mins

##### Fermentation

21°C

#### BREWERS TIP

Galaxy is a true dual-purpose hop. It shines in both the whirlpool and dry hop.

#### INGREDIENTS

##### Malt

Pilsner	250kg
Chit	22kg
Rolled Oats	25kg
Wheat	22kg

##### Hops

GALAXY®	0.5kg	Start of boil	60 mins	101°C	Bittering
GALAXY®	0.5kg	Mid boil	15 mins	101°C	Flavour
GALAXY®	5.0kg	Whirlpool	15 mins	75°C	Flavour/Aroma
GALAXY®	15kg	Start of dry hop	Day 0	21°C	Aroma
GALAXY®	25kg	Dry hop	Day 15	14°C	Aroma

##### Yeast

US05

CONTACT YOUR LOCAL  
**SALES REP** TO BUY  
**GALAXY®** SO YOU CAN  
MAKE AN EQUALLY  
EXTRAORDINARY BEER.

