

# It's the vibe of it

## PALE ALE 6 WAYS

### 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.

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[GALAXY® SO YOU CAN](#)  
[MAKE AN EQUALLY](#)  
[EXTRAORDINARY BEER.](#)

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

#### STARRING GALAXY® HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

### 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

