

Brewing PRODUCTS SUPPLIERS OF BREWING PRODUCTS

DOM: 00/00 13038

GALAXY PALE ALE

BJCP 2015: 18B



ALL-GRAIN METHOD (13038)

4.9kg JW Traditional Ale



SPECIALTY MALTS

0.45kg SM Crystal Medium 0.15kg WY Carapils



VITAL BEER STATS

Batch Volume: 23 litres Wyeast 1056 WLP001

Boil Volume: 28 litres MG American Ale US-05

Mash time: 60 mins @ 65°C BRY-97

MJ M44 West Coast

Boil time: 60 mins



HOPS

30g Cascade

30g Cascade 30g Cascade

30g Galaxy

30g Cascade

45g Galaxy

@ 60@ 45

(Bittering hops)

@ 45@ 5

(Flavour hops) (Aroma hops)

@ 5

(Aroma hops)

@ 0

(Al Ollia Hops)

w 0

(Aroma hops)

@ Dry hop

(3 to 7 days)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 1056 – American Ale WLP001 – California Ale SafAle US-05 Danstar BRY-97 Morgans American Ale Yeast

MJ M44 West Coast Ale



BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Veast strain used·



Batch volume: 231 Pre-boil volume: 281

Mash temp: 67°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.052 Estimated F.G.: 1.012 Estimated ABV: 5.3%

SRM: 11.5 IBUS: 47

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A pale, refreshing, and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hops.

Aroma: Moderate to strong hop aroma with a wide range of possible characteristics including citrus, floral, pine, resinous, tropical fruit, and stone fruit. Fruity esters vary from moderate to none.

Appearance: Pale golden to light amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavour: Moderate to high hop flavour. Low to moderate clean grainy-malt character supports the hop and may show small amounts of specialty malt character (bready, toasty, biscuity). Moderate to high hop bitterness with a medium to dry finish.

Mouthfeel: Medium-light to medium body. Moderate to high carbonation. Overall smooth finish without astringency and harshness.