



GALAXY HIGH

Size: 5 gal
Efficiency: 82.35%
Attenuation: 92.0%

Original Gravity: 1.084
Terminal Gravity: 1.007
Color: 9.36
Alcohol: 10.21%
Bitterness: 117.6

INGREDIENTS:

10.43 lb (71.9%) 2-Row Brewers Malt - added during mash
2.23 lb (15.4%) Vienna Malt - added during mash
0.5 lb (3.4%) 2-Row Caramel Malt 40L - added during mash
0.25 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 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

Need help? Email recipes@madtreebrewing.com

