



# GALAXY EXTRA PALE



CUT THIS OUT FOR  
YOUR TAP HANDLE

## GALAXY EXTRA PALE

### LME KIT

- 8 lbs Ultralight Liquid Malt Extract

#### SPECIALTY MALTS:

- 1 lb Vienna
- 1 lb British Crystal 50/60L
- 1 lb White Wheat

### DME KIT

- 6.5 lbs Light Dry Malt Extract

#### SPECIALTY MALTS:

- 1 lb Vienna
- 1 lb British Crystal 50/60L
- 1 lb White Wheat

### ALL-GRAIN KIT

- 11 lbs 2-Row

#### SPECIALTY MALTS:

- 1 lb Vienna
- 1 lb British Crystal 50/60L
- 1 lb White Wheat

### HOPS

- 0.5 oz Magnum - Boil 60 min
- 1 oz Galaxy - Boil last 20
- 1 oz Galaxy - Boil last 5 min
- 1 oz Galaxy - Boil last 1 min
- 2 oz Galaxy - Dry Hops added on Day 5 of primary fermentation

### OTHER ADDITIONS

- Clarifier - Boil last 5 min

#### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American



## GALAXY EXTRA PALE



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT139

# GALAXY EXTRA PALE

## RECIPE TIPS

An American Pale Ale recipe with Australian hops makes for a beer that is out of this world! For the all-grain version we recommend a mash temperature of 151°F. Ferment in the 65–68°F range. Wait for 5 days of primary fermentation to take place before adding dry hops.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## NEED HELP?

### SEARCH

GALAXY EXTRA PALE KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.065–69

ACTUAL O.G.

SRM: 10–15

IBU'S: 55–60

EST. ABV %: 6–6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

### FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!