



SYMONS GALAXY

Australian Sparkling Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

SYMONS GALAXY AUSTRALIAN SPARKLING ALE

A Brewmaster Series Kit From Imperiale Beer Project

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

LME KIT

- 5 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz White Wheat
- 4 oz Carapils

DME KIT

- 4.5 lbs Pilsen Dry Extract

SPECIALTY MALTS:

- 8 oz White Wheat
- 4 oz Carapils

ALL-GRAIN KIT

- 7 lbs Pilsner

SPECIALTY MALTS:

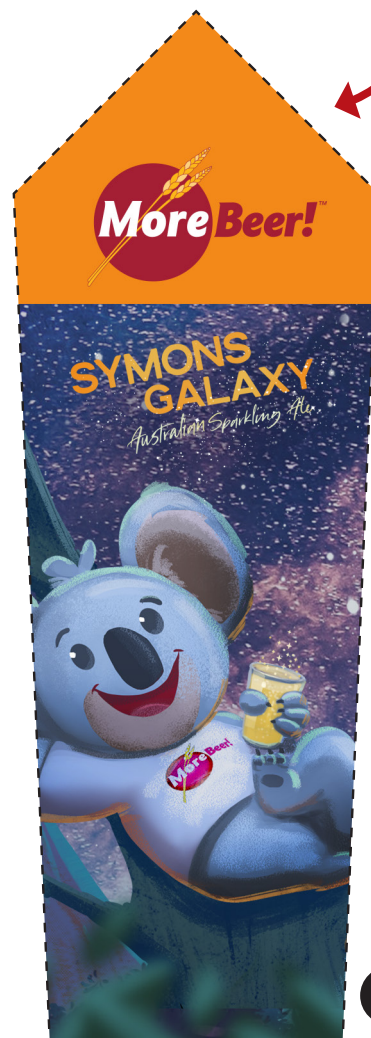
- 8 oz White Wheat
- 4 oz Carapils

HOPS

- 1 oz Galaxy - Whirlpool 60 min
- 1 oz Strata - Whirlpool 60 min
- 4 oz Galaxy - Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- 8 oz Corn Sugar - Boil last 15 min
- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT149

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RECIPE TIPS

For the all-grain version we suggest a mash temperature of 150°F. The recommended fermentation temperature is 68°F. The first hop additions come after the 60-minute boil. At flameout, add hops for a 60-minute Hop Stand / Whirlpool. The dry hops should be added after fermentation, allowing 3 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

SYMONS GALAXY
AUSTRALIAN SPARKLING ALE
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to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.038 – 43

ACTUAL O.G.

SRM: 3

IBU'S: 21

EST. ABV %: 4.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

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

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