



<b>First brewed: 01/06/2014</b>	<b>Recipe Number</b>
---------------------------------	----------------------

# Galaxy Hopped Pilsner

<p><b><u>Beer Style</u></b></p> <p><b><u>Pilsner Lager</u></b></p>	<p><b><u>Ingredients</u></b></p> <p><b><u>Malt and Sugars</u></b></p> <table border="1"><thead><tr><th>Name</th><th>Weight</th><th>Percent</th></tr></thead><tbody><tr><td>Lager Malt</td><td>5kg</td><td>86.2</td></tr><tr><td>Carapils</td><td>0.51g</td><td>8.6</td></tr><tr><td>Flaked Wheat</td><td>0.3kg</td><td>5.2</td></tr></tbody></table> <p><b><u>Hops and extra additions</u></b></p> <p>Name AAU Grams Boil Time IBU's</p> <table border="1"><thead><tr><th>Ingredient</th><th>AAU</th><th>Grams</th><th>Addition Time</th><th>IBU</th></tr></thead><tbody><tr><td>Hallertauer Mittelfruh</td><td>4.5</td><td>50</td><td>60</td><td>24</td></tr><tr><td>Hallertauer Mittelfruh</td><td>4.5</td><td>40</td><td>30</td><td>15</td></tr><tr><td>Hallertauer Mittelfruh</td><td>4.5</td><td>10</td><td>15</td><td>3</td></tr><tr><td>Galaxy</td><td>16</td><td>100</td><td>Dry Hop</td><td></td></tr></tbody></table> <p><b><u>Yeast</u></b></p> <p>Safale S-23</p>	Name	Weight	Percent	Lager Malt	5kg	86.2	Carapils	0.51g	8.6	Flaked Wheat	0.3kg	5.2	Ingredient	AAU	Grams	Addition Time	IBU	Hallertauer Mittelfruh	4.5	50	60	24	Hallertauer Mittelfruh	4.5	40	30	15	Hallertauer Mittelfruh	4.5	10	15	3	Galaxy	16	100	Dry Hop	
Name	Weight	Percent																																				
Lager Malt	5kg	86.2																																				
Carapils	0.51g	8.6																																				
Flaked Wheat	0.3kg	5.2																																				
Ingredient	AAU	Grams	Addition Time	IBU																																		
Hallertauer Mittelfruh	4.5	50	60	24																																		
Hallertauer Mittelfruh	4.5	40	30	15																																		
Hallertauer Mittelfruh	4.5	10	15	3																																		
Galaxy	16	100	Dry Hop																																			
<p><b><u>Beer Description</u></b></p> <p>A traditional pilsner lager with a dry hopping addition of fruity and perfumed galaxy hops. Being a lager the crisp and clean malt base is great for featuring the distinctive hoppy aroma.</p>																																						
<p><b><u>Recipe Targets</u></b></p> <p>Batch Volume: 22 Litres</p> <p>ABV: 5%</p> <p>Colour: Pale</p> <p>Original Gravity: 1.050</p> <p>Finishing Gravity: 1.016</p> <p>Mash Temperature: 65°C</p> <p>Fermentation temp: 14-18°C</p> <p>Brewhouse Efficiency: 70%</p>	<p><b><u>Brewer's notes and special instructions</u></b></p> <p>Add the dry hopping addition after lagering the beer sufficiently. The later the dry hop addition is made, the fresher the fruity hop flavour will be.</p>																																					