

BEERSMITH RECIPE

GALAXY POND PALE ALE All-Grain

O.G: 1.055 READY: 6 WEEKS

FERMENTATION SCHEDULE

3 Weeks Primary

3 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5.50 Gal

MASH

- 10.78 lbs Rahr 2-row
- 0.91 lbs Caramel 80L
- 0.19 lbs Carapils

HOPS

- 4.7 oz Cascade
- 2 oz Galaxy

YEAST

- White Labs WLP002 English Ale Yeast

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

NOTE

This recipe calls for a 90 min boil.

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

BOIL ADDITIONS & TIMES

- 1 oz Cascade 60 min
- 1.5 oz Cascade 10 min
- 1.2 oz Cascade 5 min
- 0.5 oz Galaxy 5 min
- 1 oz Cascade 0 min

DRY HOPS

- 1.5 oz Galaxy

YEAST

- White Labs WLP002 English Ale Yeast
Optimum Temperature: 65°-68°F