

**AUSSIE
EXPLORER**
MIXED PACK

STONE & WOOD EDGE OF THE GALAXY STRONG HAZY PALE ALE

ABV 6.0% IBU 20.0 OG 14.1°P

THE BEER

Aromas of tropical stone fruit and a juicy lifeorce that holds the bitterness at bay for a full body finish.

THE BASICS

Volume	5000L
Boil volume	5000L
Target FG	3.0°P
Target OG	14.1°P
EBC	12
pH	4.2
Attenuation Level	79%

METHOD + TIMINGS

Mash

55°C	20mins
73°C	30mins

Fermentation

22°C	3 days at terminal °P
4°C	Chill

BREWERS TIP

Mash high to achieve full-bodied flavour and mouthfeel, and dry hop at start of fermentation to promote a stable haze.

**CONTACT YOUR LOCAL
SALES REP TO BUY GALAXY®
HOPS SO YOU CAN MAKE
AN EQUALLY AWESOME
BEER.**

INGREDIENTS

Malt

Voyager Regen Malt	100kg
Barrett Pale Malt	281kg
Barrett Wheat Malt	300kg
Big O Malted Oats	300kg
Carared	50kg
Munich T1	50kg

Hops

Galaxy®	50000g	Dry hop	Day 1	Flavour/Aroma
Vic Secret™	20000g	Dry hop	Day 1	Flavour/Aroma
BRU-1™	20000g	Dry hop	Day 1	Flavour/Aroma

Yeast

1056

RECOMMENDED SNACK PAIRING

Beef, chicken or veggie burger with a side of chips

