

**AUSSIE
EXPLORER**
MIXED PACK

BIG SHED GALACTIC MELTDOWN AMERICAN IPA

ABV 6.1% IBU 60.0 OG 14.0°P

THE BEER

A simple American IPA to showcase the passionfruit, peach and citrus flavours and aromas of Galaxy® when added at every stage of the brewing process.

THE BASICS

Volume	4000L
Boil volume	4364L
Target FG	2.8°P
Target OG	14.0°P
EBC	8
pH	4.3
Attenuation Level	80%

METHOD + TIMINGS

Mash

66°C 60mins

Fermentation

20°C

BREWERS TIP

Keep bittering additions modest when using high-cohumulone hops. Galaxy® additions at the end of ferment are great for building stable haze.

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

INGREDIENTS

Malt

Gladfield American Ale 926kg

Hops

Galaxy®	2000g	Mash in	66°C	Flavour/Aroma
Galaxy®	1000g	First wort	95°C	Bitter
Galaxy®	1000g	30mins	101°C	Bitter
Galaxy®	1000g	20mins	101°C	Bitter/Flavour
Galaxy®	1000g	10mins	101°C	Bitter/Flavour
Galaxy®	1000g	End of boil	99°C	Flavour
Galaxy®	6000g	Whirlpool	80°C	Flavour/Aroma
Galaxy®	2000g	Hopback	80°C	Aroma
Galaxy®	8000g	Knockout	Day 0 20°C	Aroma
Galaxy®	20000g	End of ferment	Day 6 22°C	Aroma
Galaxy® Spectrum	2000g	Maturation	Day 10 22°C	Aroma

Yeast

US-05

RECOMMENDED SNACK PAIRING

Buffalo bites

