



Pixie Dust Galaxy IPA (All Grain)

Greetings fellow space cadets. Today we are going on a magical, pixie-dust-inspired journey across time and space to our happy place, where all of the stars are in alignment and where that creamy white head above your frosty brew is effervescing with such amazing hoppiness that your hand will move with warp speed to get that beer to your lips! Yeah, you'll feel the g-force, all right—the g-force of Galaxy hops that is—which will transport your taste buds to new dimensions with the luscious likes of tropical fruits, apricots, passionfruit and key lime. So strap yourself in and sprinkle yourself some Pixie Dust, because this brew is taking us to the final frontier of good taste—and it's going to be a delicious ride!

Just the Facts, Ma'am:

BJCP Style: 21A. American IPA
Recipe Size: 5 Gallons
Efficiency: 75%
Original Specific Gravity: 1.062 - 1.066
Final Specific Gravity: 1.011 - 1.015
Alcohol by Volume: 6.7%
Color: 7 SRM (A Consciousness-Expanding Golden-Amber!)
International Bittering Units: 61
Yeast Starter: Recommended
Secondary: Helpful With Dry-Hopping
Time to Awesome Drinkability: 6 Weeks! (Gets Better With Even More Time!)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.8 lbs American 2-Row Malt
8 oz Goldswaen Light Caramel Malt (Crushed)
6 oz Honey Malt (Crushed)
1 lb Dextrose Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Summit Hops (Bittering, 60 Minutes)
2 oz Galaxy Hops (Flavor & Aroma, After-the-Boil Steep, 15 Minutes)
3 oz Galaxy Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1272 American II Ale Yeast or Wyeast 1318 London Ale III Yeast
or
Dry Yeast: Mangrove Jack's Hophead M66 Ale Yeast Or Cellar Science HAZY Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

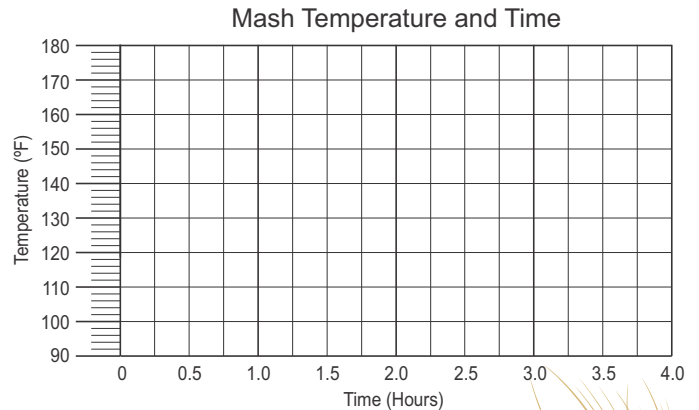
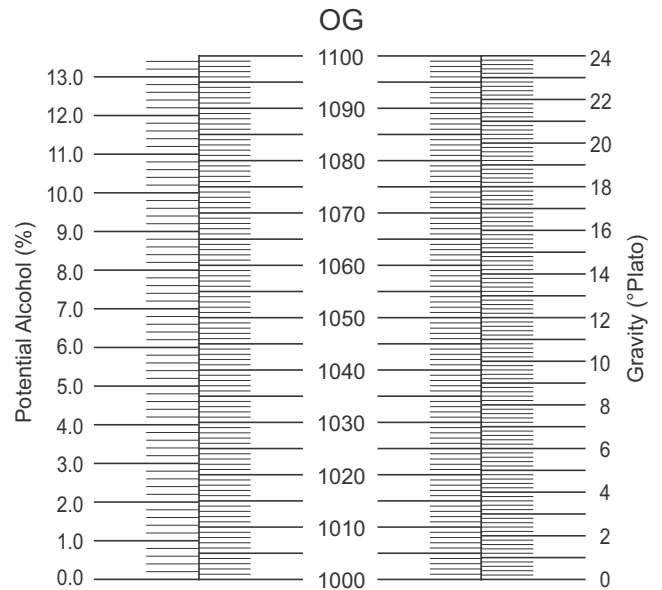
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)



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