



## Galactic Glow Hazy IPA — A hazy IPA chock full of thiolized goodness!

Glowing with incredible flavors and aromas and punctuated by thiols, this hazy IPA is sure to please! Galactic Glow utilizes all the tricks of the trade to make a delicious hazy beer, upgraded with Phantasm Thiol Powder and utilizing the new Little DIPA yeast from Omega Yeast Labs - a thiolized version of the east coast Conan strain, with DKO (Diacyl Knock Out) technology for a clean, juicy beer that is out of this world!

### BEER SPECS

Original Gravity:  
**1.061 — 1.063 @ 65% efficiency**  
**1.066 — 1.068 @ 70% efficiency**  
**1.071 — 1.073 @ 75% efficiency**  
Final Gravity: **1.016 — 1.019**  
IBU: 32—35  
SRM: 3—5  
ABV%: 5.5% - 7.5%  
Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)  
Yeast  
Bottle Caps (*53 caps needed*)  
Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A higher mash temperature is recommended to create a hazy East Coast IPA with good body. We suggest a mash temperature of 155° - 157°F.

#### Fermentation Schedule:

We recommend a primary fermentation of one to two weeks at 64° - 72°F. As this is meant to be a hazy New England style, we recommend checking for final gravity, adding the last two ounces of dry hops for the last two or three days, and get the beer bottled or kegged quickly. These beers are meant to be drunk fresh!

### RECIPE DETAILS

9 lbs. Great Western Superior Pilsen Malt  
2 lbs. White Wheat Malt  
1 lb. Malted Oats  
1 lb. Flaked Wheat  
0.5 lb. Carapils Malt

### FERMENTABLES

60 Minute Boil

1.0 oz. Saaz hops, added to the mash  
1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil  
1.0 oz. **Each** Citra, Mosaic and Simcoe hops, added at flameout and whirlpoiled for 15 minutes  
2.5 oz. Phantasm Thiol Powder, added during the whirlpool.  
2.0 oz. Galaxy hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL-406 Little DIPA Thiolized Yeast

**A starter or two standard packs of yeast are highly recommended.**

**Brewer's Notes:** This beer uses malted oats and both white wheat and flaked wheat for more proteins to add to the haziness. A mash hop of Saaz, a dose of Phantasm Thiol Powder at flameout during the whirlpool, and the Little DIPA Yeast all combine to boost thiols, giving you a plethora of juicy tropical fruit notes. A short contact time of 2-3 days for the Galaxy hops is recommended to impart hop character without becoming too grassy. This hazy beer will have you looking up to the stars in wonder!

