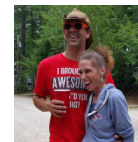


# Smash the Galaxy (HomebrewHappyHour)

Created Saturday February 5th 2022



Dirty Bucket Brewing

Method: **All Grain** Style: **American IPA** Boil Time: **90 min** Batch Size: **5.5 gallons** (fermentor volume) Pre Boil Size: **6.59 gallons**

Post Boil Size: **5.78 gallons** Pre Boil Gravity: **1.050** (recipe based estimate) Efficiency: **70%** (brew house) Source: **William C Bellavance Jr**

Calories: **188 calories** (Per 12oz) Carbs: **19.3 g** (Per 12oz)

Original Gravity: **1.057** Final Gravity: **1.014** ABV (standard): **5.6%** IBU (tinseth): **50.4** SRM (morey): **3.8** Mash pH: **5.6** Cost \$ **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
12 lb	American - Pilsner		37	1.8	100%

12 lbs / \$ 0.00

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
0.50 oz	Galaxy		Pellet	14.25	Boil	60 min	24.72	10%
1 oz	Galaxy		Pellet	14.25	Boil	10 min	17.92	20%
1 oz	Galaxy		Pellet	14.25	Boil	1 min	2.13	20%
1 oz	Galaxy		Pellet	14.25	Whirlpool at 170 °F	20 min	5.63	20%
1.50 oz	Galaxy		Pellet	14.25	Dry Hop	Day 5		30%

5 oz / \$ 0.00

## Mash Guidelines

Amount	Description	Type	Temp	Time
7.5 gal		Strike	150 °F	60 min
		Temperature	168 °F	15 min

Starting Mash Thickness: 2 qt/lb

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
2 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.
7 g	Gypsum		Water Agt	Mash	1 hr.
1 tsp	Yeast Nutrient		Other	Boil	10 min.
0.50 tbsp	Irish Moss		Fining	Boil	10 min.

# Yeast

## Imperial Yeast - A07 Flagship

Amount: 1 Each    Cost:    Attenuation (avg): 73%    Flocculation: Medium-low    Optimum Temp: 60 - 72 °F    Starter: No  
Fermentation Temp: 65 °F    Pitch Rate: 0.35 (*M cells / ml / ° P*) 102 B cells required

## Priming

CO<sub>2</sub> Level: 2.25 Volumes

## Target Water Profile

 Light colored and hoppy

Ca<sup>+2</sup> 75                      Mg<sup>+2</sup> 5                      Na<sup>+</sup> 10                      Cl<sup>-</sup> 50                      SO<sub>4</sub><sup>-2</sup> 150                      HCO<sub>3</sub><sup>-</sup> 0

## Quick Water Requirements

Water	Gallons	Quarts
Strike water volume at mash thickness of 2 qt/lb	6	24
Grain absorption losses	-0.9	-3.6
Remaining sparge water volume	1.49	6
Pre boil Volume	6.59	26.4
Boil off losses	-0.75	-3
Hops absorption losses (first wort, boil, aroma)	-0.06	-0.3
Post boil Volume	5.78	23.1
Kettle losses	-0.25	-1
Hops absorption losses (whirlpool, hop stand)	-0.03	-0.1
Going into fermentor	5.5	22
<b>Total:</b>	<b>7.49</b>	<b>30</b>

## Batch Performance

Efficiency:
<b>Conversion: 79.7%</b>
<b>Pre-Boil: 74%</b> 27.2 ppg
<b>Ending Kettle: 72%</b> 26.6 ppg
<b>Brew House: 67%</b> 24.8 ppg

Wort Volume:
<b>5.5 Gallons</b>
<ul style="list-style-type: none"><li>• Expected 5.5 Gallons of fermentable wort.</li><li>• Expected OG: 1.057</li><li>• Actual OG: 1.054</li></ul>

Alcohol and Attenuation:
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Amount Packaged:
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## ABV: 6.04%

- Apparent Attenuation: **85.2%**
- Actual FG: **1.008**
- Calories per 12oz **188 calories**
- Carbohydrates per 12oz **19.3 g**

## 5 Gallons

Great job! You get to enjoy the equivalent of:

- 12oz bottles: 53
- Pints: 40

### Brew Log

Date	Days	Event	Gravity	Volume	pH	Temp	Updated	Comment
2/6/2022 8:15 AM 17 days ago	+1	Mash Complete	1.048	6.8 Gallons			2/6/2022 8:15 AM 17 days ago	
2/6/2022 8:16 AM 17 days ago	+1	Pre-Boil Gravity	1.048	6.8 Gallons			2/6/2022 8:16 AM 17 days ago	
2/6/2022 10:41 AM 17 days ago	+1	Boil Complete	1.054	5.9 Gallons			2/6/2022 10:41 AM 17 days ago	
2/6/2022 10:41 AM 17 days ago	+1	Brew Day Complete	1.054	5.5 Gallons			2/6/2022 10:41 AM 17 days ago	
2/10/2022 5:42 PM 13 days ago	+5	Other					2/10/2022 5:42 PM 13 days ago	As the fermentation was closing out, I ended up setting up a heater to maintain 67 degrees. Last night 2-9-2022 the heater got stuck on and ended raising up to 75. I don't foresee any problems as it didn't get into the 80s lol, Will see I guess,
2/11/2022 6:21 PM 12 days ago	+6	Fermentation Complete	1.008				2/11/2022 6:21 PM 12 days ago	
2/11/2022 6:21 PM 12 days ago	+6	Dry Hopped	1.008				2/11/2022 6:21 PM 12 days ago	1.5 oz Galaxy (Pellet) on day 5

Date	Days	Event	Gravity	Volume	pH	Temp	Updated	Comment
2/16/2022 6:19 PM 7 days ago	+11	Packaged		5 Gallons			2/16/2022 6:19 PM 7 days ago	