

## #18 GALAXY AMARILLO CITRA APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Płatki owsiane	0.2 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	13.3 %
Boil	Amarillo	20 g	10 min	8.3 %
Boil	Galaxy	15 g	5 min	15.5 %
Boil	Citra	20 g	1 min	13.3 %
Dry Hop	Citra	20 g	5 day(s)	13.3 %
Dry Hop	Amarillo	20 g	5 day(s)	8.3 %
Dry Hop	Galaxy	20 g	5 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	120 ml	Fermentis - Gęstwa