

# Citra Galaxy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (89.2%)	80 %	5
Grain	Platki owsiane	0.4 kg (10.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	20 g	3 min	15 %
Aroma (end of boil)	Citra	20 g	3 min	12 %
Boil	Chinook	30 g	50 min	13 %
Dry Hop	Citra	80 g	2 day(s)	12 %
Dry Hop	Galaxy	80 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	kwas fosforowy	212341231 g	Mash	123 min
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