

# Galaktyka Grejpfruta

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **48.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (66.7%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (22.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Amarillo	30 g	15 min	9.5 %
Dry Hop	Citra	180 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	50 g	---