

Galaxy APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **28.9 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 7 kg (71.8%) | 79 % | 6 |
| Grain | Weyermann - Monachijski I | 2 kg (20.5%) | 80 % | 16 |
| Grain | Weyermann - Carabelge | 0.25 kg (2.6%) | 80 % | 30 |
| Grain | Weyermann - Pszeniczny | 0.5 kg (5.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 20 g | 60 min | 13.3 % |
| Boil | Galaxy | 30 g | 15 min | 13.3 % |
| Aroma (end of boil) | Galaxy | 40 g | 0 min | 13.3 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 13.3 % |