

# GALAXY APA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.1 kg (96.9%)	79 %	6
Grain	Caramunich Malt	0.05 kg (1.6%)	71.7 %	110
Grain	Carahell	0.05 kg (1.6%)	77 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	15 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Galaxy	5 g	0 min	15 %
Boil	Cascade	20 g	5 min	6 %
Boil	Mosaic	20 g	0 min	10 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Centennial	15 g	5 day(s)	10.5 %

## Yeasts

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