

# galaxy&mosaic pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (74.2%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10.3%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (10.3%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (5.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	12 g	60 min	13 %
Boil	Galaxy	50 g	5 min	14.5 %
Boil	Mosaic	50 g	0 min	12.3 %
Dry Hop	Galaxy	50 g	5 day(s)	14.5 %
Dry Hop	Mosaic	50 g	5 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- połowa wody do zacierania i wysładzania to woda DEMI.  
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