

# Galeon 20

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- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **7.3**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Grodziski	1 kg (16.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Briess - Carapils Malt	1 kg (16.7%)	74 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Igły świerku	75 g	Boil	2 min
Spice	Goździki	20 g	Boil	2 min
Herb	Piołun	50 g	Boil	10 min