

# Galera

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (56.3%)	81 %	4
Grain	Monachijski	0.7 kg (8.8%)	80 %	16
Grain	Carared	0.3 kg (3.8%)	75 %	39
Grain	Pilzneński	2 kg (25%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (6.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %
Boil	Smaragd	30 g	30 min	3.9 %
Aroma (end of boil)	Smaragd	20 g	15 min	3.9 %
Aroma (end of boil)	Rakau (NZ)	30 g	15 min	9.5 %
Boil	Enigma (AUS)	30 g	15 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar