

# IPA galaxy

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (57.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1.2 kg (13.8%)	79 %	16
Grain	Pszeniczny	1 kg (11.5%)	85 %	4
Grain	Strzegom Karmel 300	0.5 kg (5.7%)	70 %	299
Grain	Carabelge	1 kg (11.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.7 %
Boil	Citra	15 g	30 min	11 %
Boil	Sterling	25 g	10 min	4.5 %
Dry Hop	Sterling	50 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	75 ml	Fermentum Mobile