

# Maris Otter Galaxy smash

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 4.99 kg (100%) | 83 %  | 6   |

## Hops

| Use for             | Name   | Amount  | Time     | Alpha acid |
|---------------------|--------|---------|----------|------------|
| Boil                | Galaxy | 14.17 g | 60 min   | 15 %       |
| Aroma (end of boil) | Galaxy | 14.17 g | 10 min   | 15 %       |
| Aroma (end of boil) | Galaxy | 28.35 g | 5 min    | 15 %       |
| Whirlpool           | Galaxy | 28.35 g | 0 min    | 15 %       |
| Dry Hop             | Galaxy | 56.7 g  | 5 day(s) | 15 %       |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 28.35 g | Fermentis  |