

NE IPA Galaxy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting Pale Ale	2.5 kg (64.1%)	80 %	4
Grain	Viking Pale Ale malt	0.6 kg (15.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (12.8%)	83 %	5
Grain	Simpsons - Golden Naked Oats	0.3 kg (7.7%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	50 min	13.6 %
Boil	Galaxy	15 g	10 min	13.6 %
Aroma (end of boil)	Galaxy	10 g	5 min	13.6 %
Dry Hop	Galaxy	70 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Slant	200 ml	---