

## Session IPA SH GALAXY

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (45.3%)	79 %	6
Grain	Strzegom Pilzneński	2.4 kg (45.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Aroma (end of boil)	Galaxy	14 g	15 min	15 %
Aroma (end of boil)	Galaxy	14 g	10 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	500 ml	Wyeast Labs