

## Session NEIPA SH Galaxy

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Grain	Pilznieński	4 kg (78.4%)	81 %	4
Grain	Abbey Castle	0.4 kg (7.8%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	15 min	15.8 %
Whirlpool	Galaxy	60 g	15 min	15.8 %
Dry Hop	Galaxy	120 g	3 day(s)	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	120 ml	Fermentum Mobile