

# Galaxy na GF WCSIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (88.2%)  | 80.5 % | 2   |
| Grain | Carahell             | 0.5 kg (7.4%) | 77 %   | 26  |
| Sugar | Cukier               | 0.3 kg (4.4%) | 100 %  | 1   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Galaxy | 40 g   | 25 min   | 17.7 %     |
| Aroma (end of boil) | Galaxy | 25 g   | 5 min    | 17.7 %     |
| Aroma (end of boil) | Citra  | 25 g   | 5 min    | 13.6 %     |
| Dry Hop             | Galaxy | 35 g   | 4 day(s) | 17.7 %     |
| Dry Hop             | Citra  | 25 g   | 4 day(s) | 13.6 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | safale     |

## Notes

- Uwarzone 27.02.2022  
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