

## #18 GALAXY AMARILLO CITRA APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (86.7%) | 85 %  | 7   |
| Grain | Płatki owsiane            | 0.2 kg (6.7%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne         | 0.2 kg (6.7%)  | 85 %  | 3   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 20 g   | 15 min   | 13.3 %     |
| Boil    | Amarillo | 20 g   | 10 min   | 8.3 %      |
| Boil    | Galaxy   | 15 g   | 5 min    | 15.5 %     |
| Boil    | Citra    | 20 g   | 1 min    | 13.3 %     |
| Dry Hop | Citra    | 20 g   | 5 day(s) | 13.3 %     |
| Dry Hop | Amarillo | 20 g   | 5 day(s) | 8.3 %      |
| Dry Hop | Galaxy   | 20 g   | 5 day(s) | 15.5 %     |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory         |
|-------|------|--------|--------|--------------------|
| US-05 | Ale  | Liquid | 120 ml | Fermentis - Gęstwa |