

HAZY GALAXY

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	200 g	15 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Slant	150 ml	---