

## Majowe 3 Galaktyczne

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **76**
- SRM **6.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt     | 7 kg (77.8%) | 80 %   | 7   |
| Grain | Briess - Wheat Malt, White | 1 kg (11.1%) | 85 %   | 5   |
| Sugar | Sugar                      | 1 kg (11.1%) | 78.3 % | 2   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Galaxy | 40 g   | 60 min   | 14.5 %     |
| Boil      | Galaxy | 30 g   | 15 min   | 14.5 %     |
| Whirlpool | Galaxy | 50 g   | 20 min   | 14.5 %     |
| Dry Hop   | Galaxy | 80 g   | 5 day(s) | 14.5 %     |