

## SH Galaxy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (84.4%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (15.6%)   | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 20 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Galaxy | 60 g   | 0 min    | 15 %       |
| Dry Hop             | Galaxy | 100 g  | 0 day(s) | 15 %       |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | ---        |