Galaxy Apa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg *(85.1%)*	80.5 %	2
Grain	Płatki owsiane	0.25 kg *(10.6%)*	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg *(4.3%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Whirlpool	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis