

IMPERIAL GALAXY IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **107**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **22 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (28.9%)	81 %	4
Grain	Viking Pale Ale malt	2.2 kg (28.9%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (26.3%)	79 %	10
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3
Grain	Pszeniczny	0.4 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	60 min	15 %
Boil	Galaxy	40 g	20 min	15 %
Boil	Galaxy	70 g	7 min	15 %
Dry Hop	Galaxy	150 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	fermentis

Extras

Type	Name	Amount	Use for	Time
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	60 min