

# Galaxy

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (97.1%)	80 %	5
Sugar	Cukier	0.15 kg (2.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade PL	25 g	20 min	5.2 %
Boil	Galaxy	20 g	5 min	16 %
Aroma (end of boil)	Galaxy	30 g	0 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis