

# Galaxy Amarillo Citra IPA

- Gravity **18 BLG**
- ABV ---
- IBU **72**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale 2-Row	3 kg (38.5%)	80.43 %	3
Grain	Maris Otter Pale	3 kg (38.5%)	82.61 %	9
Adjunct	Flaked Oats	1.5 kg (19.2%)	71.74 %	4
Grain	Honey Malt	0.3 kg (3.8%)	80.43 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	30 min	13.5 %
Boil	Galaxy	50 g	20 min	13.3 %
Whirlpool	Amarillo	50 g	30 min	9.3 %
Whirlpool	Galaxy	50 g	30 min	13.3 %
Dry Hop	Amarillo	50 g	3 day(s)	9.3 %
Dry Hop	Citra	50 g	3 day(s)	11 %
Dry Hop	Galaxy	100 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Barbarian	Ale	Liquid	60.03 ml	Imperial Yeast