

# galaxy apa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (72.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.25 kg (5.2%)	80 %	6
Grain	Carabelge	0.1 kg (2.1%)	80 %	30
Grain	Monachijski	1 kg (20.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	25 g	4 day(s)	15 %