

# galleon

- Gravity **15.5 BLG**
- ABV ---
- IBU **59**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **61.3 liter(s)**
- Total mash volume **78.8 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **61.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **45 min** at **70C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	13 kg (74.3%)	78 %	6
Grain	Weyermann pszeniczny jasny	2 kg (11.4%)	80 %	6
Grain	Cara Blonde - Castle Malting	2.5 kg (14.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Amarillo	50 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	50 g	15 min	9.5 %
Aroma (end of boil)	Citra	60 g	10 min	12 %
Aroma (end of boil)	Amarillo	60 g	5 min	9.5 %
Aroma (end of boil)	Citra	60 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	33 g	Mangrove Jack's