

# Guys beer Galaxy & Mosaic IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (67.6%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (27%)	81 %	6
Grain	Płatki pszeniczne	0.2 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.5 %
Whirlpool	Mosaic	30 g	5 min	12 %
Dry Hop	Galaxy	50 g	3 day(s)	13 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %