

# Neipa citra galaxy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (100%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	expo 3/24	20 g	10 min	9.6 %
wrzucone w 95 stopniach				
Whirlpool	expo 3/24	50 g	25 min	9.6 %
Dry Hop	expo 3/24	100 g	2 day(s)	9.6 %
1 dzien w 10 stopniach nastepnie coldrash 1-2dni				

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	200 ml	Wyeast Labs