

# Single Hop Galaxy APA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (95.7%)	80 %	7
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.3%)	70 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	50 min	15 %
Whirlpool	Galaxy	25 g	0 min	15 %
Dry Hop	Galaxy	25 g	---	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	---