

# Single Hop Galaxy IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (37.8%)	80 %	5
Grain	Monachijski	0.4 kg (10.8%)	80 %	16
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Viking Pilsner malt	1.4 kg (37.8%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	14.1 %
Boil	Galaxy	15 g	1 min	15.5 %
Whirlpool	Galaxy	15 g	0 min	15 %
Dry Hop	Galaxy	60 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis