

AIPA Galaxy

- Gravity **15 BLG**
- ABV ---
- IBU **62**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (93.3%)	85 %	7
Grain	Caramunich Malt	0.5 kg (6.7%)	71.7 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	45 min	13.5 %
Aroma (end of boil)	Galaxy	10 g	15 min	15 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Whirlpool	Galaxy	40 g	0 min	15 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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