

ALBION 5 Galaxy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.8 liter(s)**
- Total mash volume **60.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **44.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (31.3%) | 81 % | 6 |
| Grain | Viking Wheat Malt | 2 kg (12.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (6.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (3.1%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (3.1%) | 78 % | 4 |
| Grain | Viking Pilsner malt | 6 kg (37.5%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (6.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Whirlpool | Galaxy | 25 g | 30 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 10 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Dry Hop | Citra | 75 g | 2 day(s) | 12 % |

| | | | | |
|-----------|--------------|------|----------|--------|
| Dry Hop | Equinox | 75 g | 2 day(s) | 13.1 % |
| Dry Hop | Enigma (AUS) | 95 g | 3 day(s) | 17.2 % |
| Boil | Enigma (AUS) | 5 g | 20 min | 17.2 % |
| Whirlpool | Equinox | 25 g | 30 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Siarczan wapniowy | 2 g | Boil | 60 min |
| Water Agent | Siarczan wapniowy | 10 g | Mash | --- |