

# Galaxy

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%) | 80 %  | 5   |
| Grain | Pilznieński          | 1 kg (28.6%)   | 81 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Galaxy | 15 g   | 50 min | 14.5 %     |
| Aroma (end of boil) | Galaxy | 15 g   | 10 min | 15 %       |
| Aroma (end of boil) | Galaxy | 20 g   | 0 min  | 15 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |