

# Galaxy Apa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (85.1%)	80.5 %	2
Grain	Płatki owsiane	0.25 kg (10.6%)	85 %	3
Grain	Abbey Malt Weyermann	0.1 kg (4.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Whirlpool	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis