

GALAXY APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.1 kg (96.9%) | 79 % | 6 |
| Grain | Caramunich Malt | 0.05 kg (1.6%) | 71.7 % | 110 |
| Grain | Carahell | 0.05 kg (1.6%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Galaxy | 10 g | 30 min | 15 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Boil | Galaxy | 5 g | 0 min | 15 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Galaxy | 10 g | 5 day(s) | 15 % |
| Dry Hop | Cascade | 15 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 15 g | 5 day(s) | 10.5 % |

Yeasts

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