

Galaxy AUS 2018 Single Hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (80%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (20%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 60 min | 15 % |
| Boil | Galaxy | 15 g | 20 min | 15 % |
| Boil | Galaxy | 20 g | 0 min | 15 % |
| Whirlpool | Galaxy | 30 g | 20 min | 15 % |
| Dry Hop | Galaxy | 40 g | 3 day(s) | 15 % |

Yeasts

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