

galaxy&citra ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | columbus | 20 g | 60 min | 15.4 % |
| Aroma (end of boil) | citra | 25 g | 0 min | 13.4 % |
| Aroma (end of boil) | galaxy | 25 g | 0 min | 17.4 % |
| Dry Hop | citra | 30 g | 0 day(s) | 13.4 % |
| Dry Hop | galaxy | 30 g | 0 day(s) | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 10 g | --- |