

Galaxy hazy dipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **4.7**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (71.2%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.4 kg (6.8%)	82 %	5
Grain	Słód owsiany Fawcett	0.4 kg (6.8%)	61 %	5
Grain	Carabody	0.4 kg (6.8%)	60 %	10
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Galaxy	50 g	10 min	15 %
Whirlpool	Galaxy	50 g	10 min	15 %
Dry Hop	Galaxy	50 g	10 day(s)	15 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %