

Galaxy Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

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 **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 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 | 2 kg (40%) | 80 % | 5 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 1 kg (20%) | 82 % | 3 |
| Grain | Castle Malting - Pilzniejszy 6-rzędowy | 2 kg (40%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Galaxy | 25 g | 2 min | 15 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|---------|------------|
| US-05 | Ale | Dry | 11.51 g | Fermentis |