

# Galeon

- Gravity **16.9 BLG**
- ABV ---
- IBU ---
- SRM **7.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (55.6%)	85 %	7
Grain	Weyermann - Grodziski	1 kg (11.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Briess - Carapils Malt	1 kg (11.1%)	74 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	15 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Igły świerku	75 g	Boil	2 min
Spice	Goździki	20 g	Boil	5 min
Herb	Piołun	50 g	Boil	15 min

## Notes

- Po gotowaniu odlać 15 litrów do fermentatora. Do pozostałej brzeczki dodać owoce jałowca.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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