

# 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 **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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