

# Imperial Galaxy Rice Ipa

- Gravity **21.1 BLG**
- ABV ---
- IBU **102**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt   | 5 kg (53.2%)  | 85 %  | 7   |
| Grain   | Strzegom Pale Ale           | 2 kg (21.3%)  | 79 %  | 6   |
| Grain   | Monachijski                 | 0.5 kg (5.3%) | 80 %  | 16  |
| Adjunct | Rice, Flaked                | 1 kg (10.6%)  | 70 %  | 2   |
| Grain   | Weyermann - Carapils        | 0.6 kg (6.4%) | 78 %  | 4   |
| Grain   | Oats, Flaked                | 0.2 kg (2.1%) | 80 %  | 2   |
| Grain   | Weyermann - Acidulated Malt | 0.1 kg (1.1%) | 80 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Topaz  | 50 g   | 77 min | 15 %       |
| Boil                | lunga  | 30 g   | 60 min | 15.5 %     |
| Boil                | Galaxy | 20 g   | 10 min | 15 %       |
| Boil                | Topaz  | 25 g   | 10 min | 15 %       |
| Aroma (end of boil) | Galaxy | 40 g   | 0 min  | 15 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 30 g | 4 day(s) | 13.1 % |
| Dry Hop | Galaxy  | 60 g | 3 day(s) | 15 %   |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| US-05 | Wheat | Slant | 345 ml | fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5.75 g | Boil    | 15 min |