

# Light Vermont SH Galaxy

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **16**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (35.3%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (35.3%)	80 %	5
Grain	Viking Vienna Malt	0.25 kg (5.9%)	79 %	7
Grain	Płatki owsiane	0.5 kg (11.8%)	85 %	3
Grain	Rye, Flaked	0.5 kg (11.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	15 %
Boil	Galaxy	15 g	5 min	15 %
Dry Hop	Galaxy	75 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis