

# Majowe 3 Galaktyczne

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **76**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (77.8%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (11.1%)	85 %	5
Sugar	Sugar	1 kg (11.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	60 min	14.5 %
Boil	Galaxy	30 g	15 min	14.5 %
Whirlpool	Galaxy	50 g	20 min	14.5 %
Dry Hop	Galaxy	80 g	5 day(s)	14.5 %