

# Sabro Citra Galaxy IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **24**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **37.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **37.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (69.8%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (23.3%)	81 %	6
Grain	Płatki owsiane	0.3 kg (3.5%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	7 min	15 %
Boil	Citra	30 g	7 min	12 %
Boil	Galaxy	30 g	7 min	15 %
Aroma (end of boil)	Sabro	30 g	0 min	15 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis