

SH Galaxy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (84.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (15.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Galaxy | 60 g | 0 min | 15 % |
| Dry Hop | Galaxy | 100 g | 0 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | --- |