

Single Hop Galaxy APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (95.7%) | 80 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.3%) | 70 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Galaxy | 20 g | 50 min | 15 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| Dry Hop | Galaxy | 25 g | --- | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 20 g | --- |