Session Galaxy IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(43.9%)*	81 %	4
Grain	Viking Pale Ale malt	3 kg *(52.6%)*	80 %	5
Grain	Strzegom Karmel 300	0.2 kg *(3.5%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Dry Hop	Galaxy	10 g	14 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-05	Ale	Dry	24.2 g	Fermentis