

HAZY GALAXY

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	200 g	15 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Slant	150 ml	---