

#24 Hop Galaxy

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (80%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	13.3 %
Boil	Galaxy	10 g	30 min	13.3 %
Boil	Galaxy	15 g	10 min	13.3 %
Aroma (end of boil)	Galaxy	15 g	0 min	13.3 %
Dry Hop	Galaxy	50 g	4 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile