

# ALBION 5 Galaxy

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.8 liter(s)**
- Total mash volume **60.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **44.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (31.3%)  | 81 %  | 6   |
| Grain | Viking Wheat Malt      | 2 kg (12.5%)  | 83 %  | 5   |
| Grain | Płatki owsiane         | 1 kg (6.3%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.5 kg (3.1%) | 85 %  | 3   |
| Grain | Weyermann - Carapils   | 0.5 kg (3.1%) | 78 %  | 4   |
| Grain | Viking Pilsner malt    | 6 kg (37.5%)  | 82 %  | 4   |
| Grain | Słód owsiany Fawcett   | 1 kg (6.3%)   | 61 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Whirlpool | Galaxy                 | 25 g   | 30 min   | 12 %       |
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 30 min   | 15.5 %     |
| Dry Hop   | Galaxy                 | 100 g  | 3 day(s) | 10 %       |
| Whirlpool | Citra                  | 25 g   | 30 min   | 12 %       |
| Dry Hop   | Citra                  | 75 g   | 2 day(s) | 12 %       |

|           |              |      |          |        |
|-----------|--------------|------|----------|--------|
| Dry Hop   | Equinox      | 75 g | 2 day(s) | 13.1 % |
| Dry Hop   | Enigma (AUS) | 95 g | 3 day(s) | 17.2 % |
| Boil      | Enigma (AUS) | 5 g  | 20 min   | 17.2 % |
| Whirlpool | Equinox      | 25 g | 30 min   | 13.1 % |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 400 ml | White Labs |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Siarczan wapniowy | 2 g    | Boil    | 60 min |
| Water Agent | Siarczan wapniowy | 10 g   | Mash    | ---    |