

# Australian Galaxy IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (27.3%)	81 %	3
Grain	Pale ale	3.5 kg (63.6%)	80 %	7
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Motueka	15 g	0 min	7 %
Whirlpool	Galaxy	30 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis