

Galactic Monk

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.4**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.2 kg (65.6%) | 80.5 % | 3 |
| Grain | Aromatic Malt | 1 kg (15.6%) | 78 % | 50 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (9.4%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.6 kg (9.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 100 g | 10 min | 15 % |
| Dry Hop | Galaxy | 200 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| wyeast 3711 french saison | Ale | Liquid | 1200 ml | wyeast |