

# galaktyczny kwiecien

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **64.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **74.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **48.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **56.5 liter(s)** of **76C** water or to achieve **74.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	14 kg (87%)	81 %	5
Grain	Barley, Flaked	1.1 kg (6.8%)	70 %	4
Sugar	Cukier	1 kg (6.2%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	60 min	11 %
Aroma (end of boil)	Galaxy	60 g	5 min	15.5 %
Whirlpool	Galaxy	80 g	5 min	15 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saison 3	Ale	Liquid	1000 ml	White Labs
WLP067 - Coastal Haze	Ale	Liquid	3000 ml	White Labs