

Galaxy Amarillo Citra IPA

- Gravity **18 BLG**
- ABV ---
- IBU **72**
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------|----------------|---------|-----|
| Grain | Pale 2-Row | 3 kg (38.5%) | 80.43 % | 3 |
| Grain | Maris Otter Pale | 3 kg (38.5%) | 82.61 % | 9 |
| Adjunct | Flaked Oats | 1.5 kg (19.2%) | 71.74 % | 4 |
| Grain | Honey Malt | 0.3 kg (3.8%) | 80.43 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 50 g | 30 min | 13.5 % |
| Boil | Galaxy | 50 g | 20 min | 13.3 % |
| Whirlpool | Amarillo | 50 g | 30 min | 9.3 % |
| Whirlpool | Galaxy | 50 g | 30 min | 13.3 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.3 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 11 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|----------|----------------|
| Barbarian | Ale | Liquid | 60.03 ml | Imperial Yeast |