

# Galaxy IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Galaxy	15 g	20 min	15 %
Boil	Galaxy	20 g	0 min	15 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Whirlpool	Galaxy	20 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---