

# Galeon 20

- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **7.3**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (50%)   | 85 %  | 7   |
| Grain | Weyermann - Grodziski      | 1 kg (16.7%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |
| Grain | Briess - Carapils Malt     | 1 kg (16.7%) | 74 %  | 3   |

## Yeasts

| Name                          | Type | Form | Amount | Laboratory      |
|-------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M10 Workhorse | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | Igły świerku | 75 g   | Boil    | 2 min  |
| Spice  | Goździki     | 20 g   | Boil    | 2 min  |
| Herb   | Piołun       | 50 g   | Boil    | 10 min |