

Light Vermont SH Galaxy

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **16**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (35.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (35.3%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 0.25 kg (5.9%) | 79 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (11.8%) | 85 % | 3 |
| Grain | Rye, Flaked | 0.5 kg (11.8%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 10 g | 30 min | 15 % |
| Boil | Galaxy | 15 g | 5 min | 15 % |
| Dry Hop | Galaxy | 75 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |