

# Neipa citra galaxy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (100%) | 85 %  | 4   |

## Hops

| Use for  | Name      | Amount | Time     | Alpha acid |
|--|-----------|--------|----------|------------|
| Boil   | expo 3/24 | 20 g   | 10 min   | 9.6 %      |
| wrzucone w 95 stopniach                          |           |        |          |            |
| Whirlpool  | expo 3/24 | 50 g   | 25 min   | 9.6 %      |
| Dry Hop  | expo 3/24 | 100 g  | 2 day(s) | 9.6 %      |
| 1 dzien w 10 stopniach nastepnie coldrash 1-2dni |           |        |          |            |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 200 ml | Wyeast Labs |