

# Piter SH Galaxy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	45
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (6.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	30 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Boil	Galaxy	10 g	5 min	15 %
Whirlpool	Galaxy	25 g	30 min	15 %
Dry Hop	Galaxy	125 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Domowe

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	800 g	Secondary	7 day(s)