

#2 GalaxyStoneBeer

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **20.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (8.3%)	68 %	601
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	70 min	8.3 %
Aroma (end of boil)	Zula	100 g	5 min	8.3 %
Whirlpool	Zula	50 g	5 min	8.3 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	40 g	Boil	60 min