

37. Session Galaxy IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (89.4%) | 81 % | 4 |
| Grain | Abbey Castle | 0.25 kg (10.6%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 30 min | 15 % |
| Boil | Galaxy | 10 g | 10 min | 15 % |
| Boil | Galaxy | 15 g | 5 min | 15 % |
| Whirlpool | Galaxy | 20 g | 5 min | 15 % |
| Dry Hop | Galaxy | 40 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-05 | Ale | Dry | 11 g | Fermentis |