

ALBION 5 Galaxy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.8 liter(s)**
- Total mash volume **60.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **44.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (31.3%)	81 %	6
Grain	Viking Wheat Malt	2 kg (12.5%)	83 %	5
Grain	Płatki owsiane	1 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (3.1%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (3.1%)	78 %	4
Grain	Viking Pilsner malt	6 kg (37.5%)	82 %	4
Grain	Słód owsiany Fawcett	1 kg (6.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	25 g	30 min	12 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Dry Hop	Galaxy	100 g	3 day(s)	10 %
Whirlpool	Citra	25 g	30 min	12 %
Dry Hop	Citra	75 g	2 day(s)	12 %

Dry Hop	Equinox	75 g	2 day(s)	13.1 %
Dry Hop	Enigma (AUS)	95 g	3 day(s)	17.2 %
Boil	Enigma (AUS)	5 g	20 min	17.2 %
Whirlpool	Equinox	25 g	30 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapniowy	2 g	Boil	60 min
Water Agent	Siarczan wapniowy	10 g	Mash	---