

Galaxy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Pilzneński	1 kg (28.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	50 min	14.5 %
Aroma (end of boil)	Galaxy	15 g	10 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LaBrew Verdant IPA	Ale	Dry	11 g	Lallemand