

# Galaxy Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (20%)	82 %	3
Grain	Castle Malting - Pilzniejszy 6-rzędowy	2 kg (40%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Galaxy	25 g	2 min	15 %
Whirlpool	Galaxy	25 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.51 g	Fermentis