

Galeon 20

- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **7.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (50%) | 85 % | 7 |
| Grain | Weyermann - Grodziski | 1 kg (16.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |
| Grain | Briess - Carapils Malt | 1 kg (16.7%) | 74 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M10 Workhorse | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | Igły świerku | 75 g | Boil | 2 min |
| Spice | Goździki | 20 g | Boil | 2 min |
| Herb | Piołun | 50 g | Boil | 10 min |