

# IDAHO 7 & GALAXY PALE ALE

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (83.3%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (7.6%)	81 %	8
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Idaho 7	50 g	5 min	12.7 %
Boil	Galaxy	50 g	0 min	15 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- WODA DEMI 65%  
*Jul 20, 2021, 10:37 AM*