

IMPERIAL GALAXY IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **107**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **22 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.2 kg (28.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.2 kg (28.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (26.3%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (5.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 40 g | 60 min | 15 % |
| Boil | Galaxy | 40 g | 20 min | 15 % |
| Boil | Galaxy | 70 g | 7 min | 15 % |
| Dry Hop | Galaxy | 150 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------|-----|------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Water Agent | gips | 5 g | Mash | 60 min |