

NE IPA Galaxy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Castle malting Pale Ale | 2.5 kg (64.1%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (15.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (12.8%) | 83 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.3 kg (7.7%) | 73 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 10 g | 50 min | 13.6 % |
| Boil | Galaxy | 15 g | 10 min | 13.6 % |
| Aroma (end of boil) | Galaxy | 10 g | 5 min | 13.6 % |
| Dry Hop | Galaxy | 70 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp067 | Ale | Slant | 200 ml | --- |