Maris Otter Galaxy smash

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.99 kg *(100%)*	83 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	14.17 g	60 min	15 %
Aroma (end of boil)	Galaxy	14.17 g	10 min	15 %
Aroma (end of boil)	Galaxy	28.35 g	5 min	15 %
Whirlpool	Galaxy	28.35 g	0 min	15 %
Dry Hop	Galaxy	56.7 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	28.35 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.