

## 37. Session Galaxy IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.1 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (89.4%)	81 %	4
Grain	Abbey Castle	0.25 kg (10.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	30 min	15 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Galaxy	15 g	5 min	15 %
Whirlpool	Galaxy	20 g	5 min	15 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

### Yeasts

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