

Citra Galaxy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (89.2%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (10.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 20 g | 3 min | 15 % |
| Aroma (end of boil) | Citra | 20 g | 3 min | 12 % |
| Boil | Chinook | 30 g | 50 min | 13 % |
| Dry Hop | Citra | 80 g | 2 day(s) | 12 % |
| Dry Hop | Galaxy | 80 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| | | | | |
|-------------|----------------|-------------|------|---------|
| Water Agent | kwas fosforowy | 212341231 g | Mash | 123 min |
|-------------|----------------|-------------|------|---------|