

# Galactic Monk

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.2 kg (65.6%)	80.5 %	3
Grain	Aromatic Malt	1 kg (15.6%)	78 %	50
Grain	Briess - Wheat Malt, White	0.6 kg (9.4%)	85 %	5
Grain	Oats, Flaked	0.6 kg (9.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	100 g	10 min	15 %
Dry Hop	Galaxy	200 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3711 french saison	Ale	Liquid	1200 ml	wyeast