

# Galaktyka

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- Gravity **13 BLG**
- ABV ---
- IBU **68**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Briess - Carapils Malt	1 kg (26.3%)	74 %	3
Grain	Strzegom pszeniczny	0.5 kg (13.2%)	40 %	6
Grain	Oats, Flaked	0.3 kg (7.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	28 g	60 min	11.2 %
Boil	galaxy	15 g	10 min	14.5 %
Aroma (end of boil)	galaxy	20 g	0 min	14.5 %
Dry Hop	Galaxy	15 g	10 day(s)	14.5 %
Dry Hop	Chinook	10 g	10 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	6 g	Mangrove Jack's