

# Galaxy APA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **27**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **28.9 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	7 kg (71.8%)	79 %	6
Grain	Weyermann - Monachijski I	2 kg (20.5%)	80 %	16
Grain	Weyermann - Carabelge	0.25 kg (2.6%)	80 %	30
Grain	Weyermann - Pszeniczny	0.5 kg (5.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	13.3 %
Boil	Galaxy	30 g	15 min	13.3 %
Aroma (end of boil)	Galaxy	40 g	0 min	13.3 %
Dry Hop	Galaxy	50 g	4 day(s)	13.3 %