

# galaxy&citra ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.4**
- Style **American 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	20 g	60 min	15.4 %
Aroma (end of boil)	citra	25 g	0 min	13.4 %
Aroma (end of boil)	galaxy	25 g	0 min	17.4 %
Dry Hop	citra	30 g	0 day(s)	13.4 %
Dry Hop	galaxy	30 g	0 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---