

# Galaxy Hazy Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17.85 liter(s)**
- Trub loss **20 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.4 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.8%)	80 %	5.5
Grain	BESTMALZ - Best Wheat Malt	0.85 kg (19.8%)	82 %	4.75
Grain	Płatki pszeniczne	0.45 kg (10.5%)	73 %	3.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	14.5 %
Whirlpool	Galaxy	50 g	15 min	14.5 %
Dry Hop	Galaxy	0 g	8 day(s)	14.5 %

3 dni + 5 dni cold crash

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs

Starter 8,5°P, 800 ml