

Galaxy IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **6.5**
- 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 **62 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

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

Mash step by step

- Heat up **26 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
2021 bestmalz				
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Galaxy	30 g	15 min	15 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %