

galaxy&mosaic pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (74.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.3%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (10.3%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Admiral | 12 g | 60 min | 13 % |
| Boil | Galaxy | 50 g | 5 min | 14.5 % |
| Boil | Mosaic | 50 g | 0 min | 12.3 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 14.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- połowa wody do zacierania i wysładzania to woda DEMI.
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