

# Galaxy na GF WCSIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (88.2%)	80.5 %	2
Grain	Carahell	0.5 kg (7.4%)	77 %	26
Sugar	Cukier	0.3 kg (4.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	25 min	17.7 %
Aroma (end of boil)	Galaxy	25 g	5 min	17.7 %
Aroma (end of boil)	Citra	25 g	5 min	13.6 %
Dry Hop	Galaxy	35 g	4 day(s)	17.7 %
Dry Hop	Citra	25 g	4 day(s)	13.6 %

## Yeasts

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

## Notes

- Uwarzone 27.02.2022  
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