

Galera

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **56**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.5 kg (56.3%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (8.8%) | 80 % | 16 |
| Grain | Carared | 0.3 kg (3.8%) | 75 % | 39 |
| Grain | Pilzneński | 2 kg (25%) | 81 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 10 % |
| Boil | Smaragd | 30 g | 30 min | 3.9 % |
| Aroma (end of boil) | Smaragd | 20 g | 15 min | 3.9 % |
| Aroma (end of boil) | Rakau (NZ) | 30 g | 15 min | 9.5 % |
| Boil | Enigma (AUS) | 30 g | 15 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 10 g | Danstar |