

Neipa citra galaxy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (100%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-----------|--------|----------|------------|
| Boil | expo 3/24 | 20 g | 10 min | 9.6 % |
| wrzucone w 95 stopniach | | | | |
| Whirlpool | expo 3/24 | 50 g | 25 min | 9.6 % |
| Dry Hop | expo 3/24 | 100 g | 2 day(s) | 9.6 % |
| 1 dzien w 10 stopniach nastepnie coldrash 1-2dni | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 200 ml | Wyeast Labs |