

# single hop galaxy

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (87.8%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (6.1%)	75 %	30
Grain	Strzegom Pszeniczny	0.3 kg (6.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Galaxy	10 g	25 min	13.3 %
Boil	Galaxy	15 g	10 min	13.3 %
Boil	Galaxy	15 g	0 min	13.3 %
Whirlpool	Galaxy	20 g	30 min	13.3 %
Dry Hop	Galaxy	40 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- burzliwa 2 tygodnie 13 blg-2blg  
cicha tydzień  
zabutelkowano 13.03.17

dodano 150 g glukozy 4g na 0,5l  
*Feb 20, 2017, 8:13 PM*