

Galaxy Hlpa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **82**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (45.8%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (30.1%)	80 %	5
Grain	Słód owsiany viking	1 kg (12%)	61 %	5
Grain	Płatki pszeniczne	1 kg (12%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	11 %
Whirlpool	Galaxy	130 g	1 min	15 %
80st 20min				
Dry Hop	Galaxy	125 g	3 day(s)	15 %