

# 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    |