

## Galaxy ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 9.3 kg (100%) | 82 %  | 4   |

### Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Marynka | 30 g   | 70 min   | 10 %       |
| Boil       | Galaxy  | 50 g   | 1 min    | 14.5 %     |
| Dry Hop    | Galaxy  | 150 g  | 5 day(s) | 14.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | ---        |