

# Styrian Wolf

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	60 min	11.1 %
Boil	Styrian Wolf	30 g	10 min	11.1 %
Boil	Waimea	20 g	10 min	17 %
Boil	Waimea	20 g	5 min	17 %
Boil	Waimea	20 g	1 min	17 %
Dry Hop	Waimea	40 g	7 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis