

# WOLF AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **123**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (62.5%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Weyermann - Pale Wheat Malt	0.2 kg (4.2%)	85 %	5
Grain	Weyermann - Carared	0.3 kg (6.3%)	75 %	45
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Falconer' Flight	30 g	0 min	11.3 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis