

#35 SLOVENIJA dragon IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.5**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.18 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **66.5C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Płatki owsiane	0.48 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	68 g	60 min	7 %
Boil	Dragon	25 g	10 min	7.2 %
Boil	Dragon	25 g	0 min	7.2 %
Dry Hop	Dragon	50 g	4 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas mlekowy	6 g	Mash	---
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Notes

- OG po zacieraniu 1.041 (11 brix)
 $19.8\text{cm} \times 1.555 = 30,79\text{L}$
21:00 - zacieranie
23:17 - wrzucenie pierwszych chmieli
01:00 - koniec wychładzania brzezka z drożdżami w fermentorze (18°C), wyszło 26.5L 1.048 OG (12.5 brix).
- 08.06.2020 - piwo zlane na cichą, 1 dzień w temp pokojowej. FG 1.009
09.06.2020 - wrzucenie 50g chmieli na chichą na 3-4 dni.
May 22, 2020, 10:53 PM
- 12.06.2020 - zlanie piwa o temp 5°C FG 1.009
Jun 12, 2020, 10:22 PM