

#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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|--------------|-----|------|-----|
| Water Agent | Kwas mlekowy | 6 g | Mash | --- |
|-------------|--------------|-----|------|-----|

Notes

- OG po zacieraniu 1.041 (11 brix)
19.8cm x 1.555 = 30,79L
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