

# słoweńska ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **11**
- 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 **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Monachijski	0.8 kg (12.1%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	30 g	30 min	11.6 %
Aroma (end of boil)	styrian cardinal	30 g	5 min	8.2 %
Dry Hop	styrian wolf	30 g	5 day(s)	11.6 %
Dry Hop	styrian cardinal	30 g	5 day(s)	8.2 %
Boil	Styrian Golding	30 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis