

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 |