

IPA (Słoweńskie chmiele: Wolf, Dragon)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **7.6**
- 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 **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (90.2%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.2%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Styrian Wolf | 30 g | 60 min | 13.1 % |
| Boil | Styrian Dragon | 30 g | 20 min | 7.3 % |
| Aroma (end of boil) | Styrian Dragon | 20 g | 2 min | 7.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |