

# WOLF AIPA

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **123**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3 kg (62.5%)  | 85 %  | 7   |
| Grain | Strzegom Monachijski typ II | 1 kg (20.8%)  | 79 %  | 22  |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (4.2%) | 85 %  | 5   |
| Grain | Weyermann - Carared         | 0.3 kg (6.3%) | 75 %  | 45  |
| Grain | Weyermann - Carapils        | 0.3 kg (6.3%) | 78 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 10 g   | 30 min   | 12 %       |
| Boil                | Simcoe                 | 10 g   | 30 min   | 13.2 %     |
| Boil                | Citra                  | 20 g   | 15 min   | 12 %       |
| Boil                | Simcoe                 | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Falconer' Flight       | 30 g   | 0 min    | 11.3 %     |
| Dry Hop             | Citra                  | 30 g   | 7 day(s) | 12 %       |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |