

## IPA (Słoweńskie chmiele: Wolf, Dragon)

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- 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