

# Slovenian IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **82**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Soufflet	4 kg (71.4%)	80 %	5
Grain	Cara Gold - Castle Malting	0.5 kg (8.9%)	78 %	120
Grain	Wheat Blanc - Castle Malting	0.5 kg (8.9%)	85 %	4
Grain	Oats, Flaked	0.5 kg (8.9%)	80 %	2
Grain	Monachijski I - Viking Malt	0.1 kg (1.8%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf (SLO)	45 g	60 min	13.1 %
Boil	Fox (SLO)	15 g	25 min	6.3 %
Boil	Styrian Wolf (SLO)	15 g	15 min	13.1 %
Boil	Kolibri (SLO)	20 g	15 min	4.8 %
Boil	Fox (SLO)	15 g	15 min	6.3 %
Aroma (end of boil)	Kolibri (SLO)	20 g	0 min	4.8 %
Aroma (end of boil)	Styrian Wolf (SLO)	20 g	0 min	13.1 %

Dry Hop	Fox (SLO)	30 g	3 day(s)	6.3 %
Dry Hop	Kolibri (SLO)	60 g	3 day(s)	4.8 %

## Yeasts

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