

## #35 SLOVENIJA dragon IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.5**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.18 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **46.5 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **40 liter(s)** of strike water to **66.5C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (77.2%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (15.4%)   | 79 %  | 10  |
| Grain | Płatki owsiane       | 0.48 kg (7.4%) | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 68 g   | 60 min   | 7 %        |
| Boil    | Dragon     | 25 g   | 10 min   | 7.2 %      |
| Boil    | Dragon     | 25 g   | 0 min    | 7.2 %      |
| Dry Hop | Dragon     | 50 g   | 4 day(s) | 7.2 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |              |     |      |     |
|-------------|--------------|-----|------|-----|
| Water Agent | Kwas mlekowy | 6 g | Mash | --- |
|-------------|--------------|-----|------|-----|

## Notes

- OG po zacieraniu 1.041 ( 11 brix )  
 $19.8\text{cm} \times 1.555 = 30,79\text{L}$   
21:00 - zacieranie  
23:17 - wrzucenie pierwszych chmieli  
01:00 - koniec wychładzania brzeczka z drożdżami w fermentorze ( 18°C ), wyszło 26.5L 1.048 OG ( 12.5 brix ).
- 08.06.2020 - piwo zlane na cichą, 1 dzień w temp pokojowej. FG 1.009  
09.06.2020 - wrzucenie 50g chmieli na chichą na 3-4 dni.  
*May 22, 2020, 10:53 PM*
- 12.06.2020 - zlanie piwa o temp 5°C FG 1.009  
*Jun 12, 2020, 10:22 PM*