

WILD IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (74.1%)	80.5 %	2
Grain	Weyermann - Carapils	1 kg (12.3%)	78 %	4
Grain	Abbey Malt Weyermann	0.6 kg (7.4%)	75 %	45
Grain	Viking Karmelowy 30 Malt - 30L	0.2 kg (2.5%)	75 %	35
Grain	Viking Cookie Malt	0.2 kg (2.5%)	75 %	35
Grain	Viking Golden Ale Viking	0.1 kg (1.2%)	75 %	11

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	70 g	10 min	15 %
Boil	Nelson Sauvín 2018	50 g	5 min	11 %
Whirlpool	Nelson Sauvín 2018	50 g	5 min	11 %
Dry Hop	Nelson Sauvín 2019	150 g	---	11 %
Dry Hop	Galaxy	120 g	---	15 %
Dry Hop	Mosaic	100 g	---	10 %