

Wild ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Platki owsiane	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	200 ml	White Labs