

Wild Hop Ale Wiśłok

- Gravity **13.8 BLG**
- ABV ---
- IBU **57**
- SRM **7.5**
- Style **English 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (31.3%)	79 %	16
Grain	Strzegom Pszeniczny	0.3 kg (6.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wild Hop Wiśłok szyszka	120 g	60 min	3 %
Boil	Wild Hop Wiśłok szyszka	120 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki owsiane błyskawiczne	400 g	Boil	60 min
Fining	Mech irlandzki	4 g	Boil	15 min