

## Wild IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **10**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount           | Yield | EBC |
|-------|-----------------------|------------------|-------|-----|
| Grain | Pilzneński            | 1.984 kg (46.4%) | 81 %  | 4   |
| Grain | Pszeniczny            | 0.6 kg (14%)     | 85 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.479 kg (11.2%) | 79 %  | 10  |
| Grain | Monachijski           | 0.242 kg (5.7%)  | 80 %  | 16  |
| Grain | Caramel Pils          | 0.407 kg (9.5%)  | 75 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.184 kg (4.3%)  | 75 %  | 30  |
| Grain | Caraaroma             | 0.183 kg (4.3%)  | 78 %  | 400 |
| Grain | Oats, Flaked          | 0.2 kg (4.7%)    | 80 %  | 2   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Galaxy | 5 g    | 60 min | 14.5 %     |
| Whirlpool | Galaxy | 15 g   | 0 min  | 14.5 %     |
| Boil      | Galaxy | 30 g   | 10 min | 14.5 %     |

### Yeasts

| Name                                            | Type | Form   | Amount  | Laboratory |
|-------------------------------------------------|------|--------|---------|------------|
| WLP644<br>Saccharomyces<br>"Bruxellensis" Trois | Ale  | Liquid | 1500 ml | White Labs |