

# Wild Vermont

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3.25 kg (65%) | 80 %  | 5   |
| Grain | Pszenica niesłodowana | 1 kg (20%)    | 75 %  | 3   |
| Grain | Oats, Flaked          | 0.75 kg (15%) | 80 %  | 2   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 3 g    | 50 min   | 13.2 %     |
| Boil                | Citra  | 30 g   | 3 min    | 12 %       |
| Aroma (end of boil) | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Whirlpool           | Citra  | 30 g   | ---      | 12 %       |
| Whirlpool           | Mosaic | 30 g   | ---      | 10 %       |
| Dry Hop             | Citra  | 40 g   | 1 day(s) | 12 %       |
| Dry Hop             | Mosaic | 30 g   | 1 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |     |       |        |        |
|------------------------|-----|-------|--------|--------|
| BIOWAR<br>Bretanomyces | Ale | Slant | 200 ml | BIOWAR |
|------------------------|-----|-------|--------|--------|