

WILD ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5**

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 **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (54.4%)	82 %	4
Grain	Viking Golden ale	2 kg (34%)	80 %	14
Grain	Weyermann - Vienna Malt	0.34 kg (5.8%)	81 %	8
Grain	Viking Wheat Malt	0.34 kg (5.8%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sladek	30 g	60 min	7.62 %
Aroma (end of boil)	Dziki chmiel z doliny Jeziorki	20 g	10 min	5 %
Whirlpool	Dziki chmiel z doliny Jeziorki	40 g	0 min	5 %
Dry Hop	Dziki chmiel z doliny Jeziorki	160 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.25 g	Boil	10 min