

# Wild Hop Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (20.2%)	80 %	5
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (78.6%)	80.5 %	6
Grain	Czekoladowy	0.054 kg (1.2%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Chinook	30 g	15 min	13 %
Boil	East Kent Goldings	30 g	5 min	5.1 %
Whirlpool	Saaz (Czech Republic)	30 g	5 min	4.5 %
Dry Hop	Chinook	60 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's