

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 Saccharomyces "Bruxellensis" Trois	Ale	Liquid	1500 ml	White Labs