

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
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BIOWAR Bretanomyces	Ale	Slant	200 ml	BIOWAR
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