

wild ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	6
Grain	Platki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Briess - Carapils Malt	0.3 kg (4.8%)	74 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.8%)	75 %	150
Grain	Bestmalz Carmel Pils	0.3 kg (4.8%)	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Sorachi Ace	30 g	20 min	12.5 %
Whirlpool	callista	30 g	20 min	3.9 %
Dry Hop	Sorachi Ace	30 g	2 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
tyb207	Ale	Liquid	1500 ml	The yeast bay