

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 |