

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-------|--------|--------|
| BIOWAR Bretanomyces | Ale | Slant | 200 ml | BIOWAR |
|------------------------|-----|-------|--------|--------|