

## VER-1

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (59.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (13.5%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (13.5%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	15.5 %
Dry Hop	Ekuanot	100 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand