

# Verdant IPA 4

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2.3 kg (57.5%) | 80.5 % | 3   |
| Grain | Bestmalz Caramel Pils      | 0.4 kg (10%)   | 75 %   | 5   |
| Grain | Viking Wheat Malt          | 0.5 kg (12.5%) | 83 %   | 5   |
| Grain | Oats, Flaked               | 0.4 kg (10%)   | 80 %   | 2   |
| Grain | Oats, Malted               | 0.4 kg (10%)   | 80 %   | 2   |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Whirlpool | Falconer's Flight | 30 g   | 15 min   | 10.3 %     |
| Whirlpool | El Dorado         | 20 g   | 15 min   | 14.2 %     |
| Whirlpool | Topaz             | 10 g   | 15 min   | 18.3 %     |
| Dry Hop   | Falconer's Flight | 40 g   | 3 day(s) | 10.3 %     |
| Dry Hop   | El Dorado         | 40 g   | 3 day(s) | 14.2 %     |
| Dry Hop   | Topaz             | 40 g   | 3 day(s) | 18.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |     |     |      |           |
|------------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew<br>Verdant IPA | Ale | Dry | 11 g | Lallemand |
|------------------------------------|-----|-----|------|-----------|

## Notes

- Woda do zacierania 14.3 L  
Chlorek wapnia - 2.8g  
Gips - 1.4g

Do wyśładzania 7L  
Chlorek wapnia - 4.5 g  
Gips 2.7 g

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
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