

# Vienna Verdant

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (27.1%)	85 %	4
Grain	Pilzneński	1 kg (20.8%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (31.3%)	80 %	5
Grain	Płatki owsiane	1 kg (20.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	41 g	60 min	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand