

Lajt Verdant IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (85.1%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.23 kg (9.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.12 kg (5.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Huell Melon | 25 g | 10 min | 6.6 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 11.7 % |
| Dry Hop | Huell Melon | 25 g | 4 day(s) | 6.6 % |
| Dry Hop | Simcoe | 15 g | 4 day(s) | 11.7 % |

Yeasts

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